

365

Puddings



ONE FOR EVERY DAY
OF THE YEAR

55-19

365 PUDDINGS

ONE FOR EVERY DAY OF THE YEAR

F o r e w o r d

This collection of pudding recipes is unique. Compiled by a New Zealand housewife, experienced in cooking with range, gas and electricity, it contains recipes for every day of the year without repetition.

One of its many valuable features is the correct seasonal arrangement of the recipes, cool refreshing delicacies for warm days and



With Best Wishes

from

Whitcombe & Tombs Ltd

locate particular dishes without difficulty.

WHITCOMBE & TOMBS LIMITED
CHRISTCHURCH AUCKLAND WELLINGTON DUNEDIN
INVERCARGILL SYDNEY MELBOURNE LONDON

365 PUDDINGS

ONE FOR EVERY DAY OF THE YEAR

F o r e w o r d

This collection of pudding recipes is unique. Compiled by a New Zealand housewife, experienced in cooking with range, gas and electricity, it contains recipes for every day of the year without repetition.

One of its many valuable features is the correct seasonal arrangement of the recipes, cool refreshing delicacies for warm days and piping hot dishes for winter months, with special recipes for fruit when it is most plentiful.

Recipes both old and new are included, the favourites of yesterday interspersed with the more modern delicacies of today. Each has been selected not only for its food value but also for its attractiveness.

A special section of extra Christmas Pudding recipes is given at the beginning of December; and at the end will be found a selection of suitable sauces, also an index making it possible to locate particular dishes without difficulty.

WHITCOMBE & TOMBS LIMITED

CHRISTCHURCH AUCKLAND WELLINGTON DUNEDIN
INVERCARGILL SYDNEY MELBOURNE LONDON

APRICOT CREAM PUFFS

- 1 Put 2oz of butter and small cup (not quite a teacup) water into a saucepan, bring to boil and add quickly 2oz sifted flour. Beat very well. Add 2 eggs one at time and beat all until it looks shiny. Put spoonfuls on greased tray. Bake in hot oven 20 or 30 minutes. Cook $\frac{1}{2}$ lb dried apricots that have been soaking overnight. When puffs are cold fill with apricots and whipped cream. Sprinkle with icing sugar before serving.

RICE MOULD

- 2 Boil 6 tablespoons rice, small piece of butter, $\frac{3}{4}$ cup sugar, and rind of lemon in 1 quart of milk. Keep stirring while cooking and add beaten yolk of egg and leave on stove without boiling for 5 minutes. Then take off and add desertspoon of gelatine and egg white and beat well. Leave in cold place to set and serve with any stewed fruit and cream.

CHERRY CROQUETTES

- 3 Stone $\frac{3}{4}$ lb cherries and cook till tender, with a cup of sugar and a little water. Drain off a little of the juice and add 1lb of fine breadcrumbs, $\frac{1}{2}$ lb stale cake crumbs, 1 teaspoon grated lemon rind and a pinch of cinnamon. Spread mixture on a plate to cool, then shape them, brush over with egg and roll in fine stale cake crumbs. When set, egg and crumb a second time and wet fry in clarified fat to a golden brown. Drain on some stale crusts of bread, dish up, and sprinkle with castor sugar and a little cinnamon.

STRAWBERRY TRIFLE

- 4 Break some sponge cake into a flat crystal dish. Mix in a cup two tablespoons of milk and two tablespoons of sherry and pour over the cake. Then add a layer of mashed fresh strawberries and sprinkle with 1 teaspoon of sugar. Make a custard with a cup of milk, tablespoon of sugar and two eggs; pour while still warm over contents of dish and when cold top with $\frac{1}{2}$ cup of whipped cream. Decorate edges of trifle with whole small ripe strawberries.

FEATHER PUDDING

- 5 Beat one egg and $\frac{1}{4}$ cup sugar together, add 1 tablespoon melted butter, then $\frac{1}{2}$ cup of milk and $\frac{1}{2}$ teaspoon soda, then 1 cup flour and 1 teaspoon cream of tartar. Steam one hour in basin buttered and jammed.

BANANA JUNKET

- 6** Heat 1 pint of milk with a tablespoon of sugar, add rennet (directions on bottle), then put 2 very well whipped bananas (creamy and frothy) into a dish and pour junket over. Grate a little nutmeg over and leave to set.

JANUARY PUDDING

- 7** Line a pudding basin with slices of stale bread, filling up all crevices. Stew some fruit (raspberries, blackberries or plums are best), sweeten to taste and pour boiling hot into prepared basin. Cover top with pieces of bread pressing it down to make sure it is well saturated. Cover basin with a plate and set aside for 24 hours. When ready for use turn out carefully and serve with whipped cream or custard.

RASPBERRY TAPIOCA

- 8** Soak 4 tablespoons tapioca in cold water for an hour, drain, add 1 quart scalded milk and cook till transparent. Beat 6 tablespoons sugar with the yolks of two eggs. Pour milk and tapioca over eggs, pour back into pan and cook until thick. Then stir in the stiffly beaten whites of the eggs. Leave till cool and when nearly cold beat in raspberry jam to turn a pretty pink.

SIMPLE FRUIT SALAD

- 9** Cut 4 or 5 bananas into rings, add sliced peaches, 1 tin of pineapple cubes and juice and any other fruit desired. Sprinkle with sugar and add juice of orange and lemon and pulp of 3 or 4 passion fruit. Serve in glass dishes. Top with whipped cream and glacé cherries.

APPLE SNOW

- 10** Peel 4 cooking apples thinly and cut into quarters, removing the core. Place in saucepan with 2 tablespoons sugar, 2 cloves, small piece of lemon rind and 1 gill of water. Stew gently till apples are tender. Beat to a pulp and when cool add the stiffly beaten whites of two eggs. Beat well with egg whisk till white and spongy. Place half in another basin and colour a pretty pink with cochineal. Place alternate spoonfuls of pink and white lightly in shallow glass dish. Serve with custard made from the yolks of the eggs.

NICE LIGHT PUDDING

- 11 Cream together 1 cup sugar and 1 tablespoon butter, add 2 tablespoons sifted flour, juice and rind of 1 lemon, then yolks of 2 eggs well beaten and 1 cup milk. Just before putting in oven fold in the beaten whites of 2 eggs. Put in a pie dish and stand in a pan of boiling water and bake about $\frac{3}{4}$ hour. This is a delicious pudding, the top is fluffy and the bottom creamy.

BANANA FRITTERS

- 12 Make a batter of 1 small cup of flour and $\frac{1}{2}$ cup milk, 1 egg, 1 dessertspoon butter, pinch of salt. Sift salt and flour, add well beaten egg, beat till smooth, stir in melted butter, add milk and continue beating. Leave in a cool place till required. (This batter will do for any fritters.) Peel bananas and cut into 4 or 6 pieces. Sprinkle with lemon juice and sugar and leave for 10 minutes, drain, dip in batter and fry in deep boiling fat to a golden brown, drain and serve at once.

SUMMER PUDDING

- 13 In 1 cup of cold water mix 1 heaped tablespoon flour very smoothly, then add another cup of water, 1 cup sugar and 1 heaped tablespoonful of powdered gelatine. Bring to boil, stirring all the time and add the juice of 1 lemon and 2 oranges. Turn into a basin and allow to cool. When beginning to set beat for half hour and then add juice of 6 passion fruit and put into mould to set.

FLAKY PASTRY

- 14 1lb flour, 1lb butter, a little salt, and a little water. Put flour on baking board. Place butter in centre, cutting it into slices with knife. Roll slices out thinly into flour, then put into basin and mix with water (as little as possible). Dredge board well with flour. Roll out twice, dredging each time it is turned. Put in a cool place for a short time before using. (Nice with any stewed fruit.)

BLACKBERRY MOULD

- 15 Put 2 cups of mashed blackberries, 2 cups boiling water, $\frac{3}{4}$ cup sugar and pinch of salt into a saucepan and stir in $\frac{1}{2}$ cup cornflour that has been moistened with a little cold water. Stir

till it boils, then cover and cook for 15 minutes. When cool add 2 tablespoons lemon juice and pour mixture slowly over the stiffly beaten whites of 2 eggs. Mix in very lightly. Pour into damp mould to set. Garnish with whipped cream and whole berries.

BAKED APPLES

- 16** Wipe as many large cooking apples as required and take out cores. Fill centres with sugar and a date in each, stick knob of butter on top. Put apples in a greased baking dish with a little water. Cook till apples are tender then serve with the syrup from the dish and cream.

COCONUT PUDDING (Steamed)

- 17** Beat $\frac{3}{4}$ cup sugar and 3 tablespoons butter to a cream, add $\frac{3}{4}$ cup coconut, 1 breakfast cup of milk and then 1 heaped cup of flour and $1\frac{1}{2}$ teaspoons baking powder. Put 3 level tablespoons golden syrup in bottom of greased basin, add mixture and steam for $2\frac{1}{2}$ to 3 hours.

OPAL PUDDING

- 18** 2oz sugar, 1oz butter, 3oz currants, $2\frac{1}{2}$ oz sago, $1\frac{1}{2}$ pints milk and essence of lemon. Boil milk, then sprinkle in the sago. Simmer for 5 minutes stirring frequently, then add the currants and cook gently till mixture is quite thick. Add butter, flavouring essence and sugar. Serve with whipped cream or custard.

PRUNE SOUFFLE

- 19** After stewing eight or ten prunes mash while hot and leave until cold. Beat white of 3 eggs stiffly, add 3 tablespoons castor sugar, then mashed prunes. Put into a greased pie dish and bake in a good oven for 20 minutes. Serve at once with whipped cream.

CARAMEL PUDDING

- 20** Make a caramel of half a cup of sugar, a large teaspoon of lemon juice, then add to it a cup of peach juice, boil well up, take off fire, stir in carefully half cup of cream, add peaches. Serve when cold.

JAN

LEMON CREAM

- 21 Beat $\frac{1}{2}$ lb castor sugar and yolks of 3 eggs to a cream, then add the juice of 2 lemons and the rind of 1 lemon. Beat well and then add $\frac{1}{2}$ oz gelatine dissolved in tumbler of water and the stiffly beaten whites of the 3 eggs. Beat all well together and pile in a glass dish and top with whipped cream.

FRENCH PANCAKES

- 22 3oz butter, 3oz sugar, 3oz flour, 3 eggs, $\frac{1}{2}$ pint milk. Beat butter to a cream, then add sugar and eggs and dredge in flour. Pour into buttered saucers and stand aside for as long as possible, up to 3 hours. Then bake in fairly hot oven 20 minutes. Place one on top of another with jam between.

CREAM CHOCOLATE

- 23 1 pint milk, 2 tablespoons sugar, 1 level tablespoon gelatine, 2 tablespoons cocoa, essence of vanilla. Soak gelatine in 2 tablespoons water, mix cocoa with a little milk and add to milk (take care this does not go lumpy). Boil for five minutes, take off fire and add sugar and few drops of essence of vanilla. Leave for few minutes. Stir in gelatine and beat with eggbeater for a few minutes. Pour into wet mould and leave till set. Serve with whipped cream.

GOOSEBERRY PIE

- 24 Make a nice crust and lay a little of it round the sides of a pie dish. Strew sugar at the bottom, then lay in the fruit and some more sugar at the top, put on crust and bake in a moderate oven.

COCONUT PUDDING

- 25 3oz desiccated coconut, 1 pint milk, 3oz sugar, 2 eggs, essence of lemon. Beat the eggs, add the sugar, milk, essence, and coconut. Pour into a pie dish and bake in a moderate oven about $1\frac{1}{2}$ hours.

STUFFED PEACH CUSTARD

- 26 Use large peaches, peel and remove a slice from the top, take stones out without breaking fruit. Fill hollows with any chopped fruits such as apples, raisins or bananas and chopped nuts.

Sprinkle with sugar and a little cinnamon or nutmeg. Make a boiled custard, pour over peaches and serve chilled.

STRAWBERRY PYRAMID

- 27 Cook 1 pint of flaked rice. Place a layer at the bottom of a deep glass dish and spread one teaspoonful of butter over it, next place a layer of strawberries sprinkled with castor sugar. Repeat until a pyramid is made. Serve cold with cream.

ORIENTAL SUNDAE

- 28 2 packets of jellies, 1 sponge cake, a variety of fruit (bananas, peaches, pineapple, passion fruit, apricots, or oranges are nice). Cut sponge into squares and put layer of sponge and layer of fruit. Make filling and pour over lot and then leave to set. Serve with whipped cream or custard.

ICE CREAM PUDDING

- 29 One tablespoon butter and 1 tablespoon sugar, vanilla, 1 heaped tablespoon flour, 1 egg, 1 pint of milk. Melt butter and add sugar, flour and vanilla and salt. Then beat in egg, add milk boiling. Bake $\frac{1}{4}$ hour in moderate oven. A sauce in any favourite flavour is nice to serve with it.

CUP CUSTARD

- 30 Yolks of 3 eggs, 1oz sugar, $\frac{3}{4}$ pint of milk, flavouring. Beat egg yolks and add the milk hot, beat together. Turn into a jug and stand in a saucepan of water. Place over a burner and stir until the mixture thickens, use only a small flame to avoid curdling the custard, add sugar and flavouring. Turn into a basin to cool. Remove the skin and serve in individual custard cups.

RASPBERRY JAM OMELET

- 31 3 eggs, $\frac{1}{2}$ oz butter, 1 dessertspoon sugar, raspberry jam. Beat egg whites stiffly, mix with a pinch of sugar, put yolks with rest of sugar in a basin. Beat with a spoon. Mix in whites, stirring in lightly. Melt butter in pan, pour in mixture, put on stove, do not stir, just move about for 2 minutes then put pan in oven to cook top. Slide a knife under, transfer to a hot dish, folding in half. Heat jam before serving.

PINEAPPLE WHIP

- 1 1 tin pineapple and juice, 1 cup of water. Put water and juice in saucepan and bring to boil, thicken with 2 tablespoons arrow-root. Whip up whites of 2 eggs. Cut up fruit and stir all up together. Put in mould and leave to set.

OUNCE PUDDING

- 2 2oz breadcrumbs, 1 tablespoon sugar, $\frac{3}{4}$ pint milk, 2 eggs, and flavouring. Beat eggs separately, whites stiffly, and mix all together. Bake $\frac{1}{2}$ hour.

BANANA SPONGE

- 3 One cup of water, $\frac{1}{2}$ oz powdered gelatine, 2 tablespoons castor sugar, 1 egg white, 3 bananas, cherries, angelica and 1 extra banana for garnishing. Put sugar, gelatine and water in a saucepan and stir till gelatine is dissolved, then pour into a basin to cool. Beat the egg whites stiffly, then whisk together the jelly and the egg for a few minutes. Put the bananas through a sieve, then stir into mixture. Pour into mould or individual glasses and allow to set. Decorate with slices of bananas, cherries and angelica.

FIVE-MINUTE PUDDING

- 4 2 eggs beaten up with 3 tablespoons sugar and 2 tablespoons milk, 4 tablespoons flour, 3 teaspoons baking powder. Pour into a shallow dish and bake for five minutes in moderate oven. Turn out and spread with stewed fruit or warm jam. Roll up like a sponge roll. Serve with cream or custard.

MIXED FRUIT JELLY

- 5 2 large apples, 3 bananas, 2 juicy pears, some tinned pineapple, and any other fruit desired. Cut it all up in fine slices, squeeze passion fruit all over the top, sweeten a little. Then make a pint of jelly and when nearly cool pour over the fruit. This can be enjoyed with whipped cream or custard or eaten plain.

CARAMEL APPLE CUSTARD

- 6 1lb good cooking apples, 2 tablespoons brown sugar, 1 teacup water, rind of lemon, 2oz white sugar, 1 egg, $\frac{1}{2}$ pint milk. Put

white sugar in saucepan and cook gently till it melts and becomes golden brown. Let sugar cool, add milk and place pan over small burner until it redissolves. Beat egg, add caramel to it, stir until custard thickens and let cool. Peel and quarter apples, add brown sugar, thinly peeled lemon rind and water. Cook till tender. Mash to a pulp. Half fill glass with cold apple pulp and fill up with caramel custard.

DOMINION PUDDING

- 7 1 breakfast cup flour, $\frac{1}{2}$ breakfast cup sugar, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup of milk, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon essence vanilla. Cream butter and sugar, add egg and beat well, then add milk and flour. Put a little jam at the bottom of a greased basin and pour the mixture in. Cover with greased paper and steam $1\frac{1}{2}$ hours. (A lovely light pudding.)

APRICOT EGGS

- 8 Soak 1 dozen pieces of dried apricot for 24 hours in 1 pint of cold water. Drain water into saucepan, add $\frac{1}{2}$ cup sugar, boil and skim, add apricots and let them stand for a few minutes. Cut rounds of sponge cake about 1 inch thick, place one piece of fruit on each, add a little syrup, then surround with whipped cream to give appearance of poached eggs.

HONEYCOMB PUDDING

- 9 1 pint of milk, 2 eggs, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ oz gelatine, a few drops of vanilla. Dissolve gelatine in a little water, add milk and sugar, put on fire. Beat egg yolks and add, making a custard which must not boil. Take off fire. When cool add stiffly beaten whites of eggs, stir for a few minutes. Pour into wetted mould and leave to set.

BREAD AND SULTANA CUSTARD

- 10 Half fill greased pie dish with buttered slices of stale bread, sprinkle with sultanas. Beat 2 eggs and tablespoon sugar well together, add $1\frac{1}{2}$ pints of milk and pour over bread in pie dish, grate nutmeg on top. Bake in a slow oven till custard is set and nicely browned.

STEWED PEARS

- 11** 2lb pears, 1½ lb sugar, lemon rind and juice of lemon, wine glass of port or claret, little water and cloves to taste. Cook all gently together until pears are tender, colour with few drops of cochineal and serve with almonds stuck in pears.

PLAIN SOUFFLE

- 12** 1oz butter, 2 dessertspoons arrowroot, 1 tablespoon castor sugar, essence of vanilla, not quite ½ pint milk, 2 eggs. Melt butter in saucepan, mix in arrowroot, then milk, stir well, add sugar, yolks of eggs well beaten, flavouring, beat whites stiffly and mix lightly in. Bake in buttered souffle dish 20 to 25 minutes in a good oven.

FRUIT FLUMMERY

- 13** 1½ cups cold water, 1 small cup sugar, 1 tablespoon of powdered gelatine, 1 tablespoon of plain flour mixed to a paste with cold water. Put all in a saucepan and stir till boiling. Cook for 3 minutes. Put into a basin and allow to cool. Add juice of 2 small lemons, 1 orange, and 6 passion fruit. Beat till thick and creamy. Serve in glass dish decorated with cherries and angelica.

CANARY PUDDING

- 14** Small cup moist sugar, ½ cup butter. Beat well, add yolks of 2 eggs and a little milk, 1 cup of flour, 1 teaspoon baking powder, little nutmeg. Beat the whites of eggs and add last. Steam 3 hours.

LEMON TART

- 15** Line a sandwich tin with flaky pastry (see Jan 14). Beat together 1 small cup sugar and 1 egg, add 1 large grated apple and juice and rind of 1 lemon. Pour into pastry lined sandwich tin and bake in a hot oven.

COFFEE MARSHMALLOW

- 16** 1oz gelatine, ½ cup coffee, soak for ten minutes. Add 1 cup boiling water, when cool, put in 3 unbeaten egg whites and essence vanilla (a good quantity). Beat and when it begins to thicken add ¾ cup of sugar. It should take from 20 minutes to ½ hour to beat. Place in a mould to set.

BANANA DELIGHT

- 17 Cut up a sponge cake, pour a good liquid jelly over and allow to set. Spread a layer of sliced bananas (or other stewed fruit) on top. Cover with whipped cream.

PUFF PASTRY

- 18 $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb butter, $\frac{1}{2}$ teaspoon cream of tartar, water to mix. Sift flour and cream of tartar together, make into a stiff dough with a little water, turn out on to a floured board, roll lightly, with a quarter of the butter. Fold over into three and roll again. Repeat this three times more. If possible leave in a cool place for a few hours before using.

RICE CHARLOTTE

- 19 Butter a mould, cut fingers of bread, spread with apricot jam, put round mould, jam side in, make a rice custard with 2 eggs, $1\frac{1}{2}$ cups milk, a tablespoon boiled rice and fill mould. Steam for $1\frac{1}{2}$ hours. Serve with boiled custard.

EASY SWEET

- 20 1 quart milk, 3 tablespoons cornflour, 2 tablespoons sugar. Make as for a blanc-mange. When nearly cold put into a glass dish and spread with raspberry jam and whipped cream on top.

CRIMSON QUINCES

- 21 Make a syrup of $\frac{3}{4}$ lb sugar, 1 pint water and a little cochineal colouring, let it boil, skim, then cut quinces in four without peeling, put in syrup, which should cover them, boil an hour, or till they are tender, peel, put in a pie dish with some of the syrup around them. Bake in a slow oven for 3 hours slowly till they are a dark red colour. Take out and serve cold in a glass dish.

APPLE SPONGE

- 22 The weight of one egg in sugar, butter and flour. Small teaspoon baking powder. Beat the sugar and egg for ten minutes, add softened butter, flour and baking powder. Pour into pie dish, place a little stewed apple on top. Bake for 20 minutes in a fairly hot oven. Serve with custard sauce or cream. The sponge will rise up over the apples.

FEB

23

SNOW WHITE PUDDING

2 cups milk, 2 eggs, vanilla, $\frac{1}{2}$ cup sugar, 2 tablespoons corn-flour. Put milk on to boil in double saucepan, add cornflour (mixed with a little milk) and boil together for 15 minutes, stirring well. Take off fire and add well whisked whites of the eggs. Set in mould to get very cold, turn into large dish and pour round it cold custard made from the yolks of the eggs.

GOOSEBERRY FOOL

24

Top and tail 1 quart green gooseberries, put in a jar with 4 tablespoons water, enough sugar to sweeten and set jar in a saucepan of boiling water. Boil till fruit is soft enough to mash, beat to a pulp, work through a sieve or colander, mix lightly with whipped cream.

DELICIOUS JELLY CREAM

25

An easily made and pretty sweet is made by putting some clear jelly into a mould, and when this is set, filling it up with a delicious jelly cream in a different colour. The cream is prepared by dissolving a packet of jelly in half the quantity of water prescribed and filling up, when cool, with cold milk or cream.

BAKED ALMOND PUDDING

26

Cream 2oz of butter and sugar, beat in 2 whole eggs, add 2oz of ground almonds, 2oz of either cake crumbs or bread crumbs and finally $\frac{1}{2}$ pint of warm milk. Beat well, put in a greased pie dish lined with puff pastry (see Feb 18), and bake in a hot oven for 20 or 30 minutes.

SAGO CREAM

27

Boil 1 tablespoon of sago in 1 cup of milk till cooked, add yolks of 2 eggs (well beaten) and another cup of milk, sweeten and flavour. Let it thicken but not boil, add whites beaten to a stiff froth after removing from fire. Good either hot or cold.

WAFER PUDDING (Bakeless)

28

Cream $\frac{1}{4}$ lb butter and $\frac{1}{2}$ cup sugar, add a few chopped walnuts and 1 small tin of pineapples. Mix well, fold in stiffly beaten white of 1 egg. Line bottom of glass dish with layer of vanilla wafers (using $\frac{1}{2}$ lb for entire pudding) then put layer of mixture then wafers and mixture alternately, ending with wafers, and allow to set for 12 hours. Serve with whipped cream.

MAR

TAPIOCA AND COCONUT CUSTARD

- 1 3 tablespoons pearl tapioca, 1 cup water, 1 quart milk, yolks of 4 eggs, 1 cup of sugar, 3 tablespoons desiccated coconut, 4 whites of eggs, 3 tablespoons sugar. Soak tapioca in cold water overnight. In the morning put tapioca into the milk and boil till soft. Beat yolks of eggs and 1 cup of sugar together with coconut and stir all into tapioca. Cook a few minutes longer and then turn into a dish. Beat the whites of eggs with 3 tablespoons sugar and put on top. Slightly brown in oven. Sprinkle a little coconut on the meringue and serve cold.

SHORT CRUST

- 2 Sift 8oz flour, $\frac{1}{2}$ teaspoon baking powder with pinch of salt together, rub in 5oz butter or good dripping until mixture is like fine crumbs. Make a hole in centre and mix with sufficient water to make a soft paste. Turn out on floured board and knead very lightly. Good pastry for most pies and tarts.

ORANGE SNOW

- 3 4 nice oranges, 3 eggs, 3 tablespoons sugar, 1 lemon, $1\frac{1}{2}$ cups water, 3 dessertspoons gelatine. Put gelatine and water in saucepan on fire and stir till dissolved, add sugar, juice of oranges and 1 lemon. Allow to cool and add the beaten whites of eggs. Beat until it looks like snow.

TOMATO PUDDING

- 4 Line a basin with short paste (see Mar 2) and then skin 4 nice firm tomatoes and cut up into pieces, peel and slice 2 large apples and add to tomatoes, sprinkle with brown sugar and spice. Then cover with paste lid and cover with butter paper and steam 2 to 3 hours. Serve with cream. This is a most delicious pudding.

FAIRY PUDDING

- 5 Put $1\frac{1}{2}$ cups cold water, 3 tablespoons sugar, rind and juice of large lemon into saucepan and bring to boiling point. Strain and return to pan. Mix $1\frac{1}{2}$ tablespoons of cornflour to smooth paste with a little water in pan and boil 2 minutes. Stir through it the stiffly beaten whites of 2 eggs. Put into mould. Serve cold with following custard: 2 small cups of milk, yolks of 2 eggs, essence of lemon, 1 teaspoon cornflour, 1 dessertspoon sugar.

- 6** 2 diced apples, 2 tablespoons sugar, $\frac{1}{2}$ lemon peel, 2 tablespoons currants, 2 tablespoons sultanas, rind and juice of lemon, 1 teaspoon mixed spice. Mix all ingredients together. Cover a tart plate with pastry (see Mar 2), fill with mixture, put 2 or 3 pieces of butter on top, cover with pastry glaze and bake from 30 to 40 minutes.

BANANA DELIGHTS

- 7** Make a lemon jelly and leave to set. Have custard cups ready and fill one-third full with chopped jelly. Then put a spoonful of mashed banana sweetened and flavoured with lemon juice. Next put a large spoonful of banana flavoured custard. Sprinkle with nutmeg and serve.

BAKED APPLE ROLLS

- 8** Rub together 2 cups flour, 2 teaspoons baking powder, 3 tablespoons butter, pinch of salt and make into a soft dough with a little milk. Pare, core and cut in small pieces 2 apples and sprinkle with about 1 teaspoon cinnamon and $\frac{1}{4}$ cup sugar. Roll out dough and spread with mixture, roll up and cut into slices and place neatly in a pie dish, pour over a syrup made by boiling 1 cup sugar in $\frac{1}{2}$ cup of water. Bake in hot oven about 40 minutes.

SPANISH CREAM

- 9** $1\frac{1}{2}$ pints milk, 3 eggs, 1oz gelatine, $\frac{1}{2}$ cup sugar and flavouring desired. Soak gelatine in about a cup of milk, put rest of milk on to boil and when boiling stir in the gelatine, egg yolks and sugar well beaten together with flavouring. Pour on to stiffly beaten whites of the eggs and whisk well together. Pour into a wet mould and put in a cool place until set.

FAVOURITE DOUGHNUTS

- 10** These may be eaten hot or cold. Rub 2oz butter, 6oz flour, 2oz sugar, $\frac{1}{2}$ teaspoon baking powder together. Beat 1 egg and add to above with a little milk. Make into a stiff paste and roll out thin, cut into rings with biscuit cutter and place a little raspberry jam in centre, wet edges and cover with another ring. Fry in plenty of fat, drain and sprinkle with icing sugar.

CREAMED RICE PUDDING

- 11** 1½ pints milk, 2 tablespoons rice, 1½ tablespoons sugar. Bring to boil and gently simmer 1 hour. Take off fire and allow to cool, add well beaten yolks of 1 or 2 eggs. Put into buttered pie dish, whip whites of eggs to stiff froth, sweeten, pile on top and bake in very slow oven 1 hour.

HONEY ORANGE

- 12** Stir 2 eggs into ½ lb granulated sugar, add juice of 2 oranges and grated rind of one and butter the size of a walnut. Cook over a slow fire, stirring constantly, till thick and clear like honey. Then pour into custard cups which have had cold water in them and leave to cool. Serve with cream custard.

MYSTERY PUDDING

- 13** Line a jelly mould with slices of banana, then half fill with alternate layers of cake (sliced thinly) and banana. Make a jelly (any flavour) and pour while still hot into the mould. Allow to set. Serve with boiled custard or cream.

SYRUP PUDDING

- 14** 1 dessertspoon sugar, 1 dessertspoon butter, 1 breakfast cup self-raising flour, 1 egg well beaten in a breakfast cup, then half fill cup with milk. Mix to consistency of scone mixture, put in well buttered basin, cover with greased paper, tie down and steam from 20 to 30 minutes. Serve with heated golden syrup.

APPLE AMBER

- 15** Take a strip of puff pastry (see Feb 18), 1lb apples, 2oz butter, 2oz sugar, 2 eggs, 2oz breadcrumbs, a little grated lemon rind. Line sides of a pie dish with puff pastry, decorating the edge. Peel, core, and cut up the apples. Stew them until quite tender, add the sugar, butter, breadcrumbs, and yolks of eggs. Place this mixture in the pie dish and bake for ½ hour. Beat up the whites stiffly and 2 tablespoons sugar. Pile this meringue on top of the apple mixture and set slowly in a cool oven, decorate with cherries and angelica. Excellent either hot or cold.

MAR

INDIAN PUDDING

- 16** Rub 1 or 2 tablespoons butter into 1 cup flour, add 1 heaped teaspoon baking powder, 1oz sugar and 1 egg. Roll out and spread with jam. Roll up like a roly-poly and put in a pie dish that has $\frac{3}{4}$ cup of hot milk in it and bake about 40 minutes. Serve with custard.

CHOCOLATE ORANGE JELLY

- 17** Grate the peel of 1 orange and put into a saucepan with 2 pints of milk and $\frac{1}{2}$ cup sugar, bring to boil, add 5 tablespoons corn-flour mixed to a smooth paste with a little cold milk. Let it boil until it thickens, then remove from the fire and fold in a beaten egg. Divide in 3 parts. Colour one part chocolate with 2 tablespoons cocoa, the next pink with cochineal, and the third with grated orange peel. Drop into a wetted mould some of the chocolate, then the yellow, then the pink. Drop it so that the pudding is well streaked through. Let it stand until it is well set, turn out and serve with cream.

PASSION FRUIT AND SAGO MOULD

- 18** After soaking overnight 4 tablespoons sago in water, boil until it is quite clear. Mix with it then $\frac{1}{2}$ cup sugar and pulp of 1 dozen passion fruit. A lovely sweet. Serve with whipped cream.

VENUS PUDDING

- 19** Take a quart mould and ornament with pieces of preserved ginger. Soak nearly 1oz of gelatine in $\frac{1}{2}$ pint milk. Make a pint of rich custard and when boiling (setting a little aside for sauce) pour on to the gelatine and stir until dissolved. When cold, but before it is set, add a glass of sherry, then pour all into mould. Add ginger juice to the custard left over for sauce and serve cold.

RAISIN CREAMS WITH ORANGE SAUCE

- 20** Blend 1 cup of cornflour with $\frac{1}{2}$ cup cold milk, add 2 cups of scalded milk gradually, stirring all the time, and cook in a double saucepan till the mixture thickens, add 2 well beaten eggs, $\frac{1}{2}$ cup sugar, 1 cup of well washed and dried raisins and a little essence

of vanilla and cook a little longer. Pour mixture out on to a dish to about $\frac{1}{2}$ inch deep and allow to become quite cold. Cut into finger lengths, dip in egg and fine cake crumbs and fry in boiling fat. Drain well on brown paper, dish up, sprinkle with sugar and serve with orange sauce. *Orange Sauce*: Place in a saucepan $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup water and 1 tablespoon sugar and bring to boil. Stir in 2 teaspoons cornflour blended with a little orange juice, simmer for 3 minutes, take off stove and add 1 teaspoon butter, a little at a time. Serve at once.

CRIMSON RICE

- 21 One packet of red currant jelly crystals, 3 tablespoons rice, 3 cups of milk, 1 tablespoon sugar. Cook rice in milk till thick and creamy, add sugar and turn into a mould. Prepare jelly and pour it over the rice. When set serve with custard or cream.

CARAMEL PUDDING

- 22 1 quart milk, $\frac{1}{2}$ cup brown sugar, 2 tablespoons cornflour, pinch of salt, 1 egg, butter the size of a walnut. Put butter and sugar in pan to brown, heat milk, then add cornflour dissolved in little cold milk, add sugar and egg and cook till thick. Cool and serve with whipped cream.

CASTLE PUDDING

- 23 Take $1\frac{1}{2}$ oz of flour, $1\frac{1}{2}$ oz of castor sugar, 1oz butter, 1 teaspoon baking powder, 1 egg, a little milk and flavouring. Cream the butter and sugar, add egg and part of flour, then the rest of the flour and baking powder. Pour into cup-shaped tins. Bake for about 12 or 15 minutes. Serve with clear arrowroot sauce or jam sauce.

MARITANA PUDDING

- 24 Take one egg, its weight in dissolved butter, flour and bread-crumbs, add 1 tablespoon of marmalade, 1 of raspberry jam, and $\frac{1}{2}$ teaspoon of carbonate of soda. Beat the egg well, add the dissolved butter, the crumbs, flour, jam and marmalade, and the soda last of all, stirring briskly. Butter a basin, pour in the mixture, tie it down with a buttered paper, and steam the pudding for an hour and a half. Turn out and serve with custard sauce. This will be a dark rich looking pudding as light as a feather.

MAR

ALLENDALE TRIFLE

- 25** Peel and pip 6 large oranges, slice into trifle dish and cover with rich custard. Whip a pint of cream, sweeten, and add 12 or 14 passion fruit, then pile on top of custard. An exceptional delicacy.

CHERRY PINEAPPLE PIE

- 26** Cover deep pie dish with good puff pastry (see Feb 18), cut up small tin of pineapple slices, place on pastry with 2oz glazed cherries. Then make a custard of 2 cups warm milk, 3 eggs, $\frac{3}{4}$ cup sugar, pinch salt. Pour this over fruit after heating well first. Bake in moderate oven 25 to 30 minutes.

TAPIOCA CREAM

- 27** Soak 2oz tapioca in $\frac{3}{4}$ pint cold milk for 2 hours, then add the grated rind of 1 lemon and boil until the grains are quite clear, add 2 tablespoons sugar. Beat up the yolks of 2 eggs and pour them over the tapioca. Stir occasionally until cold. Put some jam at the bottom of a glass dish, pour over the tapioca, whip up $\frac{1}{4}$ pint cream until stiff, flavour with lemon and spread roughly on top.

CUP PUDDING

- 28** Beat 4oz butter and 4oz sugar to a cream, then add 2 eggs, 6oz flour, 1 small teaspoon baking powder, and a little milk. Put mixture into buttered cups and bake in a moderate oven for $\frac{1}{2}$ hour. When cooked turn out and cut a small piece out of centre and fill with raspberry jam, then top with a little whipped cream.

BROWN BREAD CREAM

- 29** Dissolve 2 sheets gelatine in a little milk, add it to 1 pint whipped cream, then add 1 dessertspoon castor sugar, 2 tablespoons oven-browned breadcrumbs, stir well, put in a plain china mould. When set turn into glass dish and pour raspberries in syrup round.

PEAR FRITTERS

- 30** Peel some cooking pears, cut in halves, take out centre part, cook in a light syrup till tender, then lay on fine cake cooler. Press in a cloth and then drop into frying batter (see Jan 12),

plunge into a saucepan of deep hot clear fat and fry to a nice brown. Lay on a piece of paper to absorb grease and roll in castor sugar.

GATEAU OF FRUIT

- 31** Scoop out centre of a plain round sponge cake to a point at the bottom, fill with any nice stewed fruit (tinned will do as well), pile high in centre, garnish with whipped cream tinted pink and white, sprinkle with chopped almonds and pour a syrup made from juice of fruit around base of dish.

APR

ALMOND PUDDING

- 1** 3oz butter, $\frac{1}{2}$ pint milk, 4 eggs, 2 dessertspoons cornflour, sugar to taste, rind of a lemon, few sweet almonds. Boil milk, add melted butter to it and pour on to blended cornflour. Then add beaten yolks of eggs. Beat whites of eggs stiffly and pour mixture in, add flavouring and almonds. Bake in a moderate oven about 30 minutes.

GROUND RICE TART

- 2** Weight of 1 egg in butter, sugar and rice flour. Beat butter and sugar to cream, add beaten egg and rice flour. Line tart plate with short pastry (see Mar 2), put a very little raspberry jam in the bottom and then pour in the mixture. Bake in a moderate oven.

GOLDEN BROWN PUDDING

- 3** Half fill a pie dish with sliced cooked apples and then fill the dish with stale cake crumbs, sprinkle with spice and sugar. Bake a golden brown. May be eaten hot or cold.

MEXICAN PUDDING

- 4** Beat the yolks of 2 eggs in a basin with $\frac{1}{4}$ lb of sugar. Mix with it $\frac{1}{4}$ lb of melted chocolate, $\frac{1}{4}$ lb butter beaten to a cream, and $\frac{3}{4}$ lb flour, lastly add the whites of the eggs beaten to a stiff froth. Put the mixture into a buttered charlotte mould and cook in a pan of boiling water in a slow oven for 45 minutes. Turn out when cold.

RHUBARB CREAM

- 5 1½ cups rhubarb cut in pieces, 1 pint of water, ¾ cup of sugar, a pinch of salt, 1½ tablespoons of cornflour, ½ teaspoon of lemon juice. Cook rhubarb with water, sugar and salt till tender, stir cornflour in blended with cold water, cook until thickens, add lemon juice and turn into glass dish to set.

BALMORAL PUDDING

- 6 Stew 6 apples in ½ cup water till soft, flavour with grated rind of lemon and juice, add 1 teaspoon of butter and sweeten to taste. Put in a pie dish and cover with cake mixture as follows: 2 tablespoons butter, 2 tablespoons sugar, 3 tablespoons flour, 1 teaspoon baking powder and 1 well beaten egg. Cream butter and sugar, add egg, then flour and baking powder. Bake ½ an hour. Sprinkle with icing sugar before serving.

DATE DELIGHT

- 7 1 quart milk, 4 dessertspoons gelatine, 4 dessertspoons sugar, 3 eggs, ¼ lb dates, vanilla essence. Put milk, well beaten egg yolks and sugar in saucepan and bring to boil. Allow to cool and add the gelatine which has been well soaked in a little hot water, add essence and the whites of eggs (beaten to a stiff froth). Have ready fluted mould lined with dates, pour mixture in and allow to set.

MARMALADE SPECIAL

- 8 Beat 2 eggs well with 2 heaped tablespoons brown sugar, add 2 dessertspoons soft butter and beat till quite creamy. Add 4 tablespoons white flour and 1 cup of patent bran, a little orange juice and grated rind of small orange and pinch of salt. Pour half the bran mixture into a greased pie dish. Place layers of sliced and skinned oranges (2 oranges are sufficient) on the mixture and then add 2 tablespoons of marmalade thinned with a little water. Sprinkle with chopped walnuts, then pour in remainder of mixture and bake 1 hour. Serve with whipped cream and castor sugar.

RAINBOW PUDDING

- 9 Beat 4oz butter and 5oz sugar to a cream, add 2 eggs then ½ lb flour and 1 teaspoon baking powder and a pinch of salt. Use if

necessary a little milk to mix. Divide mixture into three parts. Colour one part pink, the second with 1 teaspoon cocoa and vanilla, leave third part white and flavour with a little grated lemon rind. Grease basin, put in white portion, then pink and then brown. Steam from 2 to 2½ hours.

CHOCOLATE PEACHES

- 10** Drain the syrup of a tin of peaches and place fruit in a glass dish. Mix together 1 dessertspoon each of cornflour and powdered chocolate and 1 dessertspoon of water and add to the syrup. Boil mixture for several minutes until thick and pour over fruit. When cool serve with whipped cream.

CREAM PIE

- 11** Blend 1 tablespoon of flour with 1 tablespoon of butter and add 1 pint of hot milk gradually. Flavour with 1 teaspoon of vanilla essence, and add the whites of 4 eggs beaten to stiff froth. Line a pie dish with puff pastry (see Feb 18), fill with the mixture and bake in a moderate oven for about 25 minutes till lightly browned. Best served cold.

OLD ENGLISH PUDDING

- 12** To 1 tablespoon of flour and 1 tablespoon of milk or cream add a beaten egg, a little nutmeg, ginger and salt. Mix all together with a few currants and steam it in a basin for ½ an hour. Serve with a sweet sauce.

TOFFEE TART

- 13** Line a pie plate with short pastry (see Mar 2) and partly bake, then pour in the following mixture: 1 cup of brown sugar, ½ cup cream boiled together, cool and add stiffly-beaten whites of 2 eggs. Bake till set.

HONEY SULTANA PUDDING

- 14** Cream 1 tablespoon butter and 3 tablespoons honey, add 1 egg and beat well. Next add 2 tablespoons cold tea, 1 cup flour, 1 small teaspoon carbonate of soda, ½ cup sultanas, some chopped lemon peel and a little cinnamon. Steam for 2 hours.

APR

BROWN BETTY

- 15** Fill a greased pie dish with alternate layers of sliced apples and cake or breadcrumbs, then pour over it $\frac{1}{4}$ pint water which has been mixed with 4 tablespoons golden syrup and 2 tablespoons of sugar and a little lemon juice. Bake in a moderate oven 30 minutes. Sprinkle with castor sugar before serving. Nice hot or cold.

LAYER CAKE PUDDING

- 16** Cream 3oz butter, 3oz sugar, add 2 eggs and a little milk, beat well and add 6oz flour, 1 teaspoon baking powder and a pinch of salt. Grease a pie dish and pour in half the mixture, then a layer of raspberry jam, then remainder of mixture. Bake for $\frac{3}{4}$ to 1 hour. Serve with whipped cream flavoured with vanilla.

BANANA PUDDING

- 17** Peel and mash 6 ripe bananas, add 4oz breadcrumbs, 4oz sugar, 1 dessertspoon raspberry jam, add the grated rind and juice of 1 lemon, then stir in 2 well beaten eggs. Put into a well greased basin and steam for $2\frac{1}{2}$ hours. Serve with cream.

FIG SYRUP PUDDING

- 18** Chop $\frac{1}{2}$ cup suet finely and add 1 cup flour, $\frac{1}{2}$ cup chopped figs, and then $\frac{1}{2}$ cup warmed golden syrup. Dissolve $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ cup of milk and add to mixture. Put in well greased basin and steam for 2 hours.

BOILED SUET PUDDING

- 19** 6oz flour, 3oz shredded suet, level teaspoon baking powder, pinch of salt. Mix dry ingredients with cold water to stiff paste. Roll thin and cover with cleaned currants and sprinkle with sugar and little spice. Roll over and pinch ends together. Dip pudding cloth in boiling water, flour it, wrap around pudding, tying ends, and boil for 2 hours. Serve with custard.

EMBASSY PUDDING

- 20** 2 cups breadcrumbs, 1 pint milk, 2 eggs, 2 tablespoons sugar, $\frac{1}{2}$ oz butter, 2 tablespoons jam. Boil milk and pour over bread-

crumbs, beat in butter, sugar, yolks of eggs. Bake for $\frac{1}{2}$ hour then spread jam over top. Beat the whites of the eggs to a stiff froth with 2 tablespoons sugar and spread on top of the pudding, return to oven and bake a pale brown.

ORIENTAL FRITTERS

- 21 2oz butter, 1 breakfast cup water. Put in saucepan and bring to boil, then add 4oz flour and stir quickly. Cook for 5 minutes till mixture leaves sides of pan and then add 1 tablespoon sugar and 3 eggs, one at a time unbeaten. Drop deserts- spoon lots in deep hot fat and cook till crisp and brown. These fritters swell twice their size. Top each one with teaspoon honey and sprinkle with icing sugar. Serve at once.

LEMON PUDDING (Baked)

- 22 Mix $\frac{1}{2}$ pint milk with 2oz crushed ratafias, 4oz of castor sugar, the juice of 2 lemons and the rinds grated on sugar, $\frac{1}{2}$ a nutmeg grated, a little cinnamon and a pinch of salt. Whisk for about 10 minutes. Put a border of puff pastry (see Feb 18) around a buttered pie dish and pour in the mixture. Strew some chopped walnuts on the top and bake for about $\frac{1}{2}$ hour in a moderate oven. Sprinkle top with sugar and serve.

TWENTY-MINUTE PUDDING

- 23 Sift together 2 cups flour, pinch of salt, 2 teaspoons baking powder, mix with sufficient milk to make a stiff paste, turn out on a well-floured board, cut in 6 pieces, roll into balls, stand for 5 minutes, put into a saucepan of boiling water and cook 15 minutes. Serve with brown sugar and butter.

CURATE'S PUDDING

- 24 Into a greased pie dish put a layer of rhubarb, pared and cut in short lengths, add 2 tablespoons of brown sugar, cover with slices of bread, add another layer of rhubarb and sugar, and then bread until the dish is nearly full. Finish with a deep layer of fine breadcrumbs well mixed with sugar. Pour over it a little clarified butter and bake in a quick oven 30 to 40 minutes.

APR

WINDSOR PUDDING

25

Boil 1oz of rice in a little milk till quite tender and drain well, add some apples (cooked to a mash and sweetened), 1 teaspoon of lemon juice and $\frac{1}{2}$ teaspoon of grated lemon rind. Now mix in lightly the stiffly beaten whites of 2 eggs. Put the mixture into a buttered basin and steam for $\frac{3}{4}$ hour. Serve with a nice custard.

GOLDEN SYRUP TART

26

Line a tart with short pastry (see Mar 2), spread with golden syrup, slice 2 or 3 bananas on top and sprinkle with 1oz of breadcrumbs, then cover with thin short pastry. Bake for 20 minutes in moderate oven.

MIXED FRUIT SOUFFLE

27

Cook some prunes, pears and apricots in very little water and sweeten to taste. Drain off surplus liquid and mash with fork. Beat whites of 3 eggs very stiff. Grease casserole and fold whites in fruit mixture. Cook in quick oven without lid.

STEAMED ORANGE PUDDING

28

Mix well together $1\frac{1}{2}$ cups breadcrumbs, $\frac{1}{2}$ cup flour, 1 cup chopped suet, 1 cup sugar, $\frac{1}{2}$ teaspoon baking powder, 1 egg well beaten, pulp and grated rind of 2 oranges. Put in greased basin and steam for 2 hours. Serve with orange sauce.

OLD FASHIONED RAISIN PIE

29

Melt and brown 6 tablespoons butter in a saucepan, add 6 tablespoons flour and blend well. Then add 4 tablespoons honey and cook for 2 minutes longer, stirring all the time. Have ready $1\frac{1}{2}$ cups of seedless raisins, 2 teaspoons mixed spice, good pinch of salt and $1\frac{1}{2}$ cups of water and add it to the saucepan and stir until mixture boils. Line a tart plate with short pastry (see Mar 2), pour in mixture and cover with top crust. Bake in hot oven for 30 minutes.

AVON PUDDING

30

Rub 2oz butter into $\frac{1}{2}$ lb flour, add 4oz sugar, 2 teaspoons baking powder, 2 well beaten eggs and $\frac{3}{4}$ cup milk. Put 3 heaped tablespoons jam in a basin and spread all round, pour in mixture and steam for 2 hours. The jam forms a lovely sauce.

MAY

LEMON CUP PUDDING

- 1 Melt 2oz butter, add 1 cup sifted flour, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon baking powder, pinch of salt. Mix well and add 1 egg beaten with 1 tablespoon milk. Bake for 20 minutes and serve with whipped cream or custard.

MACARONI CUSTARD

- 2 Cook 3 heaped tablespoons of macaroni in water with a pinch of salt for 20 minutes, strain and put in deep pie dish. Heat $1\frac{1}{2}$ pints of milk and pour on to 2 duck eggs beaten with $1\frac{1}{2}$ tablespoons sugar, flavour with vanilla essence and pour on to macaroni. Stir well to mix and grate nutmeg on top and add a few dabs of butter. Bake in a slow oven till set.

CHERRY PUDDING

- 3 Cream 4oz sugar and 3oz butter and add 3 eggs, beat well, then add 4oz sifted flour and 2oz glacé half cherries. Steam in buttered basin for 2 hours. Serve with the following Chocolate Sauce: 1 dessertspoon cocoa, boil up in 1 cup water and add 2 teaspoons sugar, 1 teaspoon cornflour and vanilla to taste.

STEAMED WALNUT AND DATE PUDDING

- 4 Cream 1 tablespoon butter and $\frac{1}{2}$ cup sugar, add 1 egg and beat well, then add 1 cup of sifted flour, 1 teaspoon baking powder and pinch of salt, $\frac{3}{4}$ cup chopped dates and half cup chopped walnuts, 1 teaspoon carbonate of soda dissolved in a cup of milk. Steam a good 2 hours. Serve with a rich custard.

APPLE MERINGUE

- 5 Half fill greased pie dish with stewed apples and cover with layer of fine breadcrumbs. Beat 2 egg yolks with $1\frac{1}{2}$ cups milk, sweeten and flavour with vanilla, then pour over breadcrumbs. Bake in slow oven till set. Take out and when cool spread with lemon honey. Beat 2 egg whites to a stiff froth, sweeten, and pile on top of pudding, then return to oven and bake till a golden brown.

MAY

PLUM PUDDING

- 6** One cup of sifted flour, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup raisins, 1 small teaspoon soda dissolved in one tablespoon boiling water, one heaped tablespoon butter dissolved in $\frac{3}{4}$ cup boiling water. Mix with dry ingredients and add 1 egg. Steam for $2\frac{1}{4}$ hours. Serve with custard.

QUICK PUDDING

- 7** Take 1 egg, 2 tablespoons sugar, 3 tablespoons flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup milk; mix and pour into a greased baking tin. Bake in a brisk oven. When turned out spread with jam and fold together.

MARMALADE PUDDING

- 8** Mix well 4oz each of breadcrumbs, sugar and suet, 2oz of marmalade, a pinch of salt and 2 well-beaten eggs. Boil 3 hours in scalded cloth or steam a little longer in greased basin. Serve with cream.

WESTON PUDDING

- 9** One tablespoon butter, 2 tablespoons sugar, 1 tablespoon flour, 2 eggs, 1 pint milk. Whip butter, sugar and eggs together and add flour. Boil milk and add to other ingredients. Bake for $\frac{1}{2}$ hour.

NECTARINE SOUFFLE

- 10** 1 pint milk, 4 eggs, 3 tablespoons sago, 3 tablespoons sugar, $\frac{1}{4}$ lb dried nectarines. Soak the fruit in $\frac{1}{2}$ pint water for 24 hours, then strain and put into a pie dish, boil juice and sugar and pour over fruit. Boil sago and milk together till sago is cooked, sweeten, cool and stir in beaten yolks. Beat whites to stiff froth and fold them lightly into sago. Pour over fruit and bake from 20 to 25 minutes. Serve at once.

PRUNE PUFF

- 11** $\frac{1}{2}$ lb prunes which have been soaked and boiled till tender. Chop prunes finely and beat 2 egg whites stiffly, add 2 teaspoons lemon juice and $\frac{1}{2}$ cup sugar to prune mixture. Beat all till very stiff. Cook in a buttered pie dish in a tin of hot water in a moderate oven for 20 minutes. Serve with lemon sauce.

FIG PUDDING

- 12** Mix $\frac{1}{2}$ lb of finely chopped figs in a basin with 6oz of finely chopped suet, $\frac{1}{4}$ lb flour, $\frac{1}{4}$ lb breadcrumbs, $\frac{1}{4}$ lb sugar, a pinch of salt and a pinch of nutmeg. Add 2 beaten eggs and about $\frac{1}{2}$ pint of milk. Mix all thoroughly. Put in a buttered basin and steam for 3 hours. Serve with ginger sauce.

GOLDEN DOUGH-BOYS

- 13** 2 cups flour, 1 teaspoon baking powder, pinch of salt, 1 dessert-spoon butter, 1 beaten egg. Mix with enough milk to make a light dough. Put in a saucepan 1 cup sugar, 1 cup water, 1 tablespoon golden syrup, 1 tablespoon butter, bring to boil and add small balls dough. Cook for $\frac{1}{4}$ hour.

STEAMED COFFEE PUDDING

- 14** Sift $\frac{1}{2}$ lb flour and $\frac{1}{2}$ teaspoon baking powder, add $\frac{1}{2}$ cup finely chopped suet and 2 tablespoons sugar, 1 well beaten egg and $\frac{1}{4}$ cup strong coffee, 4oz chopped walnuts and mix well. Steam for $2\frac{1}{2}$ hours in buttered basin. Serve with custard sauce.

CHERRY CHOCOLATE PUDDING

- 15** 2 eggs, their weight in butter, flour, and sugar, 2 tablespoons thick cream, 2 tablespoons grated chocolate, pinch of baking powder. Cream butter and sugar, add eggs one at a time, beat well, mix in sifted flour and chocolate. Butter a basin well and ornament with glacé cherries, pour in mixture and steam $1\frac{1}{2}$ hours. Serve with custard sauce.

ALMOND MEAT TART

- 16** Rub 3oz beef dripping into 6oz of fine wholemeal, add pinch of salt and teaspoon brown sugar. Mix with water to make soft dough. Roll out lightly and cover greased tart dish with pastry, add layer of raspberry jam. Cream 2oz butter and 2oz brown sugar and add yolks of 2 eggs. Beat well and add $1\frac{1}{2}$ oz ground almonds, 2 drops almond essence, stiffly beaten whites of eggs. Pour on to jam, top with stars of pastry and bake in nice oven for 1 hour.

MAY

POTATO PIE

- 17** Boil $\frac{1}{2}$ lb of potatoes, rub through sieve, add 7oz melted butter, 2 eggs well beaten, the juice and grated rind of one lemon, 2oz sultanas, 6oz castor sugar and vanilla essence. Line a greased pie dish with short crust (see Mar 2) and put in mixture. Bake for 45 minutes. Sprinkle with sugar and serve.

TOP KNOT PUDDING

- 18** Cream 4 tablespoons butter, add 4 tablespoons sugar, beat well, add 2 well beaten eggs, 4 tablespoons flour, 1 teaspoon baking powder, a little lemon essence and mix well with enough milk to make a nice mixture. Grease a basin, put in 2 tablespoons golden syrup on bottom and pour mixture carefully in on top. Steam 2 hours. Serve with treacle sauce.

STEAMED VANILLA MOULD

- 19** Put $1\frac{1}{2}$ oz butter, 1oz flour, in a saucepan, add $\frac{1}{2}$ breakfast cup milk, mix, and boil till thick. Then add 1 dessertspoon castor sugar and take off stove, add yolks of 3 eggs, one at a time beating all the time, add stiffly beaten whites and 1 teaspoon vanilla. Butter a basin, pour in mixture and steam for $\frac{1}{2}$ hour. Serve with custard sauce flavoured with vanilla essence.

BARLEY PUDDING

- 20** Soak in water all night 1oz of washed pearl barley. Next day put it into a saucepan with $\frac{1}{2}$ pint of milk, 2oz sugar, 2 teaspoons butter and simmer till soft. When cool add well beaten egg and pour into greased pie dish and bake.

TIPSY PUDDING

- 21** Cream 3oz of sugar with 3oz of butter, work in 3oz of flour lightly and add 3 eggs. Mix all thoroughly and put in well buttered small cake tins coated with castor sugar, filling them only $\frac{3}{4}$ full. Bake in a moderate oven till they have risen and are browned lightly. When done serve with brandy sauce and castor sugar.

CARAMEL CUSTARD

- 22** Boil 3 tablespoons water and 2 tablespoons sugar until brown. Line a pudding basin with liquid and pour in a custard made with 2 cups milk, 3 eggs and a tablespoon of sugar. Steam for 30 minutes.

CABINET PUDDING

- 23** Line a buttered basin with thin slices of sponge cake and put cut up cherries and pieces of angelica on bottom. Crumble some sponge cake and breadcrumbs and add 1 tablespoon sugar, 2 unbeaten eggs, a few drops of almond essence and a tablespoon of jam. Beat with a fork. Add 1 breakfast cup of milk, pour on top of cherries and angelica and steam for 1 to 1¼ hours. Serve with whipped cream.

SPICE PUDDING

- 24** Rub 6oz chopped suet and a pinch of salt into 6oz flour, add 1 tablespoon brown sugar, 1 teaspoon ground ginger, ½ teaspoon cinnamon, ½ teaspoon mixed spice, melt ½ cup treacle, add a little milk and mix all together. Put in large greased basin and steam a good 2 hours. Serve with custard sauce.

ECONOMY PUDDING

- 25** Sift 3 cups of flour, 1 teaspoon soda, pinch salt, together, rub in ¾ cup dripping well, then mix with 1 cup of any jam and small cup of milk. Butter a basin, pour in mixture, and steam for 3 hours.

SNOW PUDDING

- 26** Pour upon 3 tablespoons cornflour (dissolved in a little water) 1 pint of boiling water, add whites of 3 eggs beaten stiff, pinch of salt, and a little sugar. Pour into pudding basin and steam 15 minutes. Sauce: Beat the yolks of the eggs, add 1 cup sugar, 1 cup milk, butter the size of a walnut and boil till thickens.

STEAMED FRUIT PUDDING

- 27** One cup each of golden syrup or treacle, breadcrumbs, water, flour, and currants, also 1 beaten egg, 3 level teaspoons of melted butter, 1 teaspoon of soda, a pinch of salt and a little cinnamon. Mix all together lightly and pour into a buttered basin. Steam 2 hours. Serve with cream or custard.

MAY

BIRD'S NEST PUDDING

28

Pare and quarter 3 apples, lay in well buttered deep pie dish, make a batter of 2 eggs, 1 cup of flour, $\frac{3}{4}$ cup of milk, a little salt, but no sugar, and pour over the apples. Bake 45 minutes in moderate oven. Serve with any sweet sauce.

DRIED PEACH PUDDING

29

Let 1 pint of milk come to the boil, while hot, pour it over 1lb of breadcrumbs. Stir into this 1 teaspoon cold butter and 1 pint of dried peaches stewed soft. When all is cool, add 2 eggs well beaten, $\frac{1}{2}$ cup sugar. Put in well greased dish. Bake $\frac{1}{2}$ hour. Serve with hard sauce.

DELICIOUS BREAD-PUDDING

30

$\frac{1}{2}$ lb breadcrumbs (no crusts), 1 pint of milk (dissolve crumbs in milk), yolks of 2 eggs, $\frac{1}{2}$ cup of sugar, grated rind of 1 lemon, piece of butter the size of a small egg. Beat all together, turn into a pudding dish, place dish in pan of water and bake till it thickens, about 30 to 45 minutes. Take out of oven and squeeze over it the juice of the lemon, cover with beaten egg whites sweetened and rebake till brown. Serve hot and at once.

APPLE JOHN

31

1lb flour, 2 teaspoons baking powder, 2 tablespoons butter, 1 cup of milk, enough tart apples pared and cut in eighths to put in greased pie dish. Sift flour and baking powder together, rub in the butter and mix with milk to nice biscuit dough. Roll out. Put crust on top of apples and bake till done. When done reverse and cover with sugar and bits of butter. Serve with cream and sugar.

JUN

FAMILY PUDDING

1

1 cup flour, 3 tablespoons butter, 3 tablespoons brown sugar, $\frac{1}{2}$ cup each raisins, currants and sultanas, 1 teaspoon grated nutmeg, 1 tablespoon vinegar, 1 teaspoon bicarbonate soda, 1 cup boiling milk. Mix well flour, sugar, butter and fruit. Dissolve soda in milk, add to mixture and stir well. Grease pudding basin, pour in mixture, and steam a good 3 hours.

PUMPKIN PIE

- 2 2 cups of dry pumpkin cooked and mashed, add piece of butter size of large walnut, 1 cup sugar, 2 beaten egg yolks, juice of 2 large lemons, 1 dessertspoon cornflour, 1 tablespoon sultanas. Boil all together. Line a pie dish with puff pastry (see Feb 18, add mixture, pile on top the sweetened whites of 2 eggs. Bake in nice oven.

KING'S BIRTHDAY PUDDING

- 3 Cream 2 tablespoons butter and $\frac{1}{2}$ cup sugar, add 2 eggs and beat well, then add 1 tablespoon treacle. Stir in 1 cup of chopped dates, $\frac{1}{2}$ cup flour, 3 cups of breadcrumbs, and lastly $\frac{1}{2}$ cup of sago that has soaked in water overnight, and $\frac{1}{4}$ teaspoon bicarbonate soda dissolved in little milk. Pour mixture into well greased basin and steam a good 4 hours.

ALMOND SOUFFLE

- 4 Melt 4 tablespoons butter and stir in 2 tablespoons flour, add 1 pint of boiling milk, boil till thickens, then add 4 egg yolks and 4 tablespoons sugar beaten together, cool and add stiffly beaten egg whites and few drops of almond essence. Pour into greased pie dish and top with chopped almonds. Bake in moderate oven.

NOTHING PUDDING

- 5 1 cup flour, 1 cup mixed fruits, $\frac{1}{4}$ cup sugar, 1 teaspoon spice, 1 cup boiling water in which is dissolved 1 teaspoon soda and 1 dessertspoon butter. Mix well and tie up in cloth. Boil 2 hours. This is a sloppy mixture but makes a delicious pudding.

PEEL PUDDING

- 6 Cream 4oz sugar and 4oz butter, add 2 eggs well beaten, then add 6oz flour and 1 teaspoon baking powder sifted together, then a little finely chopped lemon peel and few drops lemon essence. Steam 2 hours and serve with custard sauce.

GOOD CHEER PUDDING

- 7 1 cup flour, 1 cup raisins, 1 cup suet, 1 cup breadcrumbs, 1 cup raspberry jam. Dissolve 1 teaspoon carbonate soda in a little warm milk. Mix all together adding soda last. Pour into greased basin and steam 4 hours.

TREACLE ROLLY-POLY

8

Make $\frac{1}{2}$ lb short pastry (see Mar 2), roll out and spread with treacle and layer of dried breadcrumbs. Roll up and pinch ends together. Put in floured cloth and tie ends. Boil $1\frac{1}{2}$ hours and serve with boiled custard.

COTTAGE PUDDING

9

Cream together 2 tablespoons butter and good $\frac{1}{2}$ cup sugar, add 1 well beaten egg, 1 cup of milk and grated rind of lemon, then add sifted together 2 cups flour, 3 teaspoons baking powder and good pinch of salt. Mix together thoroughly and stir in 1 cup of chopped dates. Put in greased pie dish and bake in moderate oven $\frac{1}{2}$ hour. Serve with lemon sauce.

WALNUT BROWN BETTY

10

$\frac{1}{2}$ cup of minced walnuts, $\frac{1}{2}$ cup of brown sugar, 1 cup fine breadcrumbs, 2 cups of chopped apple, $\frac{1}{2}$ cup of melted butter. Grease a pie dish and fill with alternate layers of the dry ingredients and the melted butter gradually. Bake till crisp and brown in a moderate oven.

CARROT PUDDING

11

$2\frac{1}{2}$ lb carrots, $\frac{1}{2}$ lb currants, 1 cup suet, $\frac{1}{2}$ cup of brown sugar, 1 level cup of flour, 1 tablespoon candied lemon peel. Sift flour and sugar together, add finely minced suet. Boil carrots and chop them with candied peel. Mix all together, put in greased basin and cover with scalded and floured cloth and boil for $2\frac{1}{2}$ hours in pot of boiling water. Serve with custard.

BLACKBERRY ROLL

12

2 cups flour, 1 tablespoon sugar, 1 egg, 4 tablespoons butter, water to mix. Rub butter into flour and sugar, add egg unbeaten, mix, and add enough water to make a stiff dough. Roll out on floured board and spread with blackberry jam. Fold up and brush over with milk, sprinkle well with sugar and bake in hot oven. Serve with whipped cream.

PINEAPPLE CHEESE

- 13 Sift 1 cup flour with teaspoon baking powder, 1 tablespoon castor sugar, $\frac{1}{2}$ teaspoon salt; stir in 1 beaten egg, $\frac{1}{2}$ cup fresh milk, $\frac{1}{2}$ cup grated mild cheese and $\frac{1}{2}$ cup shredded drained pineapple. Mix well, drop spoonfuls into hot fat and fry a golden brown. Drain on paper and serve with pineapple sauce.

DOCTOR'S PUDDING

- 14 Two breakfast cups flour, 1 breakfast cup currants, 1 breakfast cup raisins, 1 piece of peel, $\frac{1}{2}$ nutmeg, 1 breakfast cup sugar. Dissolve 1 small teaspoon carbonate soda and 1 tablespoon dripping in 1 cup of hot water and mix with dry ingredients. Grease a cloth well, sprinkle with flour and sugar, and pour on mixture, then tie up tightly. Boil for 4 hours.

RAISIN AND APPLE PIE

- 15 $\frac{3}{4}$ lb apples, $\frac{1}{4}$ cup cornflour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{3}{4}$ lb raisins, $1\frac{1}{2}$ cups water, 1 tablespoon lemon juice. Peel and core apples and cook in water, add raisins and boil for 5 minutes. Thicken with cornflour mixed to a paste with a little water. When cooked remove from stove, add cinnamon, lemon juice, and stir thoroughly. Cool and put between layers of flaky pastry (see Jan 14). Sprinkle top crust with sugar before putting in oven.

VERMICELLI PUDDING

- 16 Steep 1 cupful of vermicelli for 10 minutes in sufficient boiling water to cover it, add 4oz stoned raisins, 2 tablespoons of orange marmalade, 2 beaten eggs and a little sugar with a pinch of salt. Mix thoroughly, pour into greased basin and steam $1\frac{1}{2}$ hours.

BROOKLYN PUDDING

- 17 Take 2 eggs, 3 cups milk, 3 tablespoons flour, 3 tablespoons sugar, a few drops essence of lemon. Mix flour and sugar in a basin. Rub smooth with a little milk. Heat the rest of the milk and stir it into the flour and sugar, add the well beaten eggs, essence of lemon, and bake in pie dish in moderate oven till lightly brown. Serve with lemon sauce.

JUN

EGYPTIAN PUDDING

- 18** 1 cup flour, $\frac{1}{2}$ cup sugar, chopped dates, 3 tablespoons chopped suet, 1 tablespoon jam, pinch of salt, 1 teaspoon mixed spice, 1 teaspoon carbonate soda, 1 small cup milk. Mix dry ingredients. Dissolve soda in milk and add to mixture stirring well. Put into a well greased basin and boil 2 hours. Serve with custard sauce.

REGINA ROLLS

- 19** 2 cups flour sifted with 2 teaspoons baking powder and pinch of salt. 2 tablespoons butter, milk. Rub butter into flour, etc., add sufficient milk to make a nice scone mixture. Roll out thin and cut into pieces 5 inches by 7 inches. Spread half with golden syrup and fold over. Whilst mixing dough have simmering on stove 1 pint boiling water, 3 tablespoons golden syrup and 2 tablespoons coconut. Put rolls in a pie dish and pour the hot syrup over them. Bake in a moderate oven for about 1 hour. The rolls should be brown and fluffy in a nice thick syrup. Serve with whipped cream.

EXCELLENT PLUM PUDDING

- 20** 4oz flour, 4oz crumbs, 4oz suet, 4oz sugar, 4oz raisins, 4oz currants, pinch salt, 1 teaspoon baking powder, 1 egg. Boil 1 cup of milk with chopped suet, pour over crumbs and sugar, when nearly cold add other ingredients. Tie in cloth or put in greased basin and boil for 2 hours. Serve with hard sauce.

CHOCOLATE PUDDING

- 21** Take 1 cup white breadcrumbs, 1 cup milk, 1 dessertspoon butter, 1 tablespoon ground almonds, 2 tablespoons sugar, 1 dessertspoon cocoa, 2 eggs, $\frac{1}{2}$ teaspoon vanilla essence. Heat milk and butter and mix with crumbs, cocoa, sugar, almonds, egg yolk and vanilla. Whisk egg whites stiffly, fold in lightly and pour into buttered basin, cover with buttered paper and steam for $1\frac{1}{2}$ hours. Serve with custard.

CHERRY ALMOND PUDDING

- 22** 4oz each of butter, sugar, and flour, 2oz each of breadcrumbs and drained cherries, 3oz ground almonds, 2 eggs, 3 tablespoons

milk, 1 teaspoon baking powder, pinch of salt. Cream the butter and sugar, add egg yolks, sliced cherries, ground almonds, breadcrumbs, milk, then sifted flour, baking powder and salt. Mix lightly and well. Whisk egg whites stiffly and well, to a froth, fold in lightly and pour mixture into well greased basin. Cover with buttered paper and steam for 1 hour. Serve with almond sauce.

APPLE ARROWROOT CREAM

- 23** Peel and core 4 large apples, cut in slices, and place in pie dish, sprinkle with sugar and cover with thin layer of apricot jam. Take an oz. of arrowroot, mix with 1 pint of cold milk, $\frac{1}{2}$ oz butter and little sugar. Stir this over fire until it boils, then pour gently over apples in dish, and scatter a few breadcrumbs on top. Bake to a golden brown.

LEMON WHOLEMEAL PUDDING

- 24** 1 cup breadcrumbs, 1 cup suet, 1 egg, 1 cup wholemeal flour, 1 cup milk, 1 teaspoon bicarbonate soda, $\frac{1}{4}$ lb chopped dried figs, grated rind and juice of 1 lemon, 2 tablespoons brown sugar, a good pinch of salt. Mix all dry ingredients well, add beaten egg and milk with soda dissolved in it and lastly lemon juice. Stir well. Pour into buttered basin and steam $2\frac{1}{2}$ hours. Serve with custard.

SIX CUP PUDDING

- 25** 1 cup breadcrumbs, 1 cup flour, 1 cup mixed fruit and nuts, 1 cup grated carrot, 1 cup sugar, 1 cup milk, 1 tablespoon dripping, 1 teaspoon soda dissolved in the warmed milk. Boil in greased basin for $3\frac{1}{2}$ hours.

CUSTARD TART

- 26** Make a pastry with $\frac{1}{2}$ lb flour, $\frac{1}{4}$ lb butter, $1\frac{1}{2}$ oz sugar, 1 teaspoon baking powder, 1 egg, pinch salt. Cover a tart plate with pastry and pour on custard made with 2 duck eggs, sugar and vanilla to taste, and $1\frac{1}{2}$ cups milk. Grate nutmeg on top. Cook in slow oven.

- 27** 2 cups soft white breadcrumbs, 2 eggs, 1 pint milk, vanilla essence, 2 tablespoons raspberry jam, 3 tablespoons sugar, 1 dessertspoon butter, a little lemon juice. Put the crumbs in a basin and pour over them the boiling milk, allow to stand a few minutes, separate the eggs, beat up the yolks and add to breadcrumbs with 1 tablespoon sugar and 1 dessertspoon butter and flavouring essence. Turn into a buttered pie dish and stand in pan of water and bake slowly in oven till set. Remove from oven, spread with raspberry jam, pile meringue on top made of the stiffly beaten egg whites and 2 tablespoons sugar with little lemon juice. Return to oven and brown top slowly.

NUT BROWN PUDDING

- 28** 1½ cups flour, ½ cup sugar, 1 cup stoned dates, ¼ cup chopped walnuts, 1 cup milk, 2 tablespoons butter, 1 teaspoon carbonate soda, 1 tablespoon vinegar. Mix soda with flour, add sugar, fruit and nuts. Stir butter into warmed milk and mix all together and add vinegar. Steam for 2¼ hours. Serve with any sauce desired.

TANGERINE PUDDING

- 29** 3oz breadcrumbs, 3oz flour, 3oz brown sugar, 3oz of shredded suet, 4oz orange marmalade, pinch of salt, ½ teaspoon bicarbonate soda, 2 teaspoons water, 1 egg. Mix dry ingredients together, beat up egg in marmalade and add, dissolve soda in the water and add last. Grease pudding basin then sprinkle with brown sugar, pour in mixture and steam for 2½ hours. Serve with marmalade sauce.

FROSTED APPLES

- 30** Apples, sugar, cloves, ½ teacup rice. Boil rice in milk till nearly done and strain off milk. Pare and core apples but do not divide. Fill centres of apples with sugar and cloves and stoned dates. Coat each apple well with rice and tie each ball in a separate cloth. Boil 1 hour and serve with whipped cream. Sprinkle with pinked sugar.

JUL

WHOLEMEAL FRUIT PUDDING

- 1 1 cup baked breadcrumbs, 1 cup wholemeal, 1 cup flour, 1 cup finely chopped suet, $\frac{1}{2}$ cup honey, pinch salt, 1 teaspoon spice or nutmeg, 1 cup raisins, 1 teaspoon soda dissolved in 1 cup water. Mix all well together, put in greased basin or floured cloth and steam or boil $3\frac{1}{2}$ hours.

PARADISE PIE

- 2 Line a pie dish with short crust (see Mar 2) and partly bake. Meanwhile prepare the following mixture. Grate rind of 2 oranges on 2oz castor sugar, work well together and add 2oz cake crumbs and 1oz butter. Pour a good $\frac{1}{2}$ cup hot milk over mixture, add beaten yolks of 2 eggs, the strained juice of oranges, then stir in stiffly beaten egg whites. Pour mixture into prepared dish and bake in moderate oven $\frac{3}{4}$ hour.

CATHEDRAL PUDDING

- 3 $\frac{1}{2}$ lb flour, 1 teacup jam, 1 teacup milk, nearly $\frac{1}{2}$ lb chopped suet, 1 teaspoon carbonate soda. Rub suet into flour, add 1 tablespoon sugar and milk, and lastly soda dissolved. Do not fill basin too full as pudding rises considerably. Steam 3 hours. Serve with jam sauce.

BUTTERMILK DOUGHBOYS

- 4 Mix 1 cup of flour, 1 teaspoon baking powder, 1 dessertspoon sugar and a pinch of salt to a stiff dough with some milk and roll into balls. Drop the balls into a pint of boiling milk which has been previously mixed with 1 dessertspoon butter. Boil for 20 minutes and take out quickly and break in half with 2 forks. Pour hot milk and butter over doughboys and serve immediately.

ARAWA TART

- 5 Cream $\frac{1}{2}$ cup sugar and 1 tablespoon butter, add 1 cup flour and 1 teaspoon baking powder sifted together and then 1 egg. Butter well a sandwich tin and spread mixture on it, make a hole in centre and add 2 teaspoons jam. Bake 20 minutes and serve with whipped cream.

JUL ✓

PRESTON PUDDING

- 6** 1 cup each flour, sugar, chopped suet, raisins, a little lemon peel and 1 teaspoon baking soda dissolved in 1 cup milk. Mix dry ingredients, stir in the milk, tie in cloth and boil for 3 hours.

PALM PUDDING

- 7** 2 tablespoons sago soaked in 1 cup sweet milk overnight, 1lb of stoned and chopped dates, 2 tablespoons melted butter, $\frac{1}{2}$ teaspoon baking powder, $1\frac{1}{2}$ cups breadcrumbs. Mix well together. Steam for $3\frac{1}{2}$ hours. Serve with lemon sauce.

SUET CRUST

- 8** Put 12oz flour in a basin with 1 teaspoon of baking powder, a good pinch of salt and mix with 6oz of finely chopped suet, add gradually sufficient cold water to make a stiff paste. Work the paste lightly and roll out as required. Can be used for a simple pudding to be served with golden syrup or sugar and cream.

TREACLE SPONGE PUDDING

- Good*
9 $\frac{1}{2}$ lb flour, $\frac{1}{4}$ lb finely chopped suet, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teacup treacle, 1 dessertspoon sugar, $\frac{1}{2}$ teaspoon soda dissolved in 1 cup milk. Mix well. Put in buttered basin and steam 2 hours. Serve with white sauce with little treacle added.

APPLE SHORTCAKE

- 10** Cream $\frac{1}{4}$ lb butter and $\frac{1}{4}$ cup sugar, add 1 egg and cream well again, then add $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder sifted together. Roll out. Use part of the paste to line a greased sandwich tin, fill with cold cooked apple and cover with remainder of pastry. Bake in a nice oven till a golden brown. Serve with whipped cream.

RUSSIAN PUDDING

- 11** Butter a plain mould and sprinkle with large raisins. Line with slices of sponge then pour in a good custard made with 2 duck eggs, 1 pint milk sweetened and flavoured to taste. Steam gently for 1 hour. Serve with cream.

PINEAPPLE PUDDING

- 12** 2 eggs, 2oz butter, 2oz flour, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ tin of pineapple. Melt butter in saucepan, add flour and milk and after it has boiled for 2 minutes add 1 gill of pineapple juice, and yolks of eggs. Pour over pineapple which has been finely cut up in pie dish. Put beaten whites on top and bake in moderate oven for 20 minutes.

HONEY PRUNE PUDDING

- 13** $1\frac{1}{2}$ cups stoned and chopped prunes, 3 tablespoons melted butter, 3 tablespoons honey, 1 cup buttermilk, $\frac{1}{2}$ cup flour, 1 beaten egg, 1 teaspoon carbonate soda, $\frac{1}{2}$ teaspoon essence almonds, 1 cup rolled oats. Add soda last dissolved in milk. Pour into a buttered basin and steam for $2\frac{1}{2}$ hours. Serve with custard sauce.

SEMOLINA PUDDING

- 14** Put 3 breakfast cups milk in a saucepan to boil. Mix $\frac{1}{4}$ lb semolina with a little milk, stir into boiling milk and cook 4 or 5 minutes, add 2oz sugar and dessertspoon butter. Mix thoroughly and let stand about 5 minutes to cool. Beat 3 eggs and stir in thoroughly. Butter a basin well and pour in mixture, cover with greased paper and steam for 1 hour. Serve with cream.

STILWELL PUDDING

- 15** $1\frac{1}{4}$ cups sago soaked overnight in $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup of brown sugar, $1\frac{1}{2}$ cups breadcrumbs, 2 tablespoons syrup, $\frac{1}{2}$ teaspoon ground cloves, piece of butter size of an egg, 1 cup sultanas, $\frac{1}{2}$ teaspoon cinnamon, 2 tablespoons boiling water, 1 teaspoon bicarbonate soda. Add all dry ingredients to the soaked sago. Dissolve soda in boiling water, melt butter, and add to mixture. Put in a well buttered mould and steam for $3\frac{1}{2}$ hours.

EGGLESS SPONGE PUDDING

- 16** 1 tablespoon butter, 2 tablespoons sugar, 2 tablespoons jam, 6oz flour, 1 cup milk, 1 teaspoon carbonate soda. Mix butter, sugar and jam together. Mix soda in milk, add flour and beat all together. Steam for $2\frac{1}{2}$ hours.

JUL

WHOLE LEMON PUDDING

17

Line a basin with suet crust (see July 8), put in a lemon after washing thoroughly and cutting ends to permit juice to escape and with it $\frac{1}{2}$ cup sugar. Put pastry lid on as for any apple pudding. Cover with greased paper and boil for 2 hours. This is a delicious pudding as the pastry is flavoured all through with lemon.

SPEEDY PUDDING

18

2 breakfast cups milk, $\frac{1}{2}$ cup flour, $\frac{3}{4}$ cup brown sugar, 1 teaspoon cinnamon, 1 teaspoon spice, $\frac{1}{2}$ grated nutmeg, butter the size of walnut. Boil milk, mix flour with little milk to a smooth paste and stir into boiling milk until it thickens, then boil, slowly for a few minutes. Put brown sugar, spice, etc., into a buttered pie dish, put lumps of butter on top, then pour boiling milk and flour over it. Bake in a moderate oven till brown on top. Serve with custard.

EGGLESS PLUM PUDDING

19

1 tablespoon dripping, 1 cup flour, 1 cup sultanas, $\frac{1}{2}$ cup sugar, 1 cup breadcrumbs, 1 cup chopped apple, a little almond and lemon essence, 1 small cup milk in which 1 teaspoon bicarbonate soda has been dissolved. Rub butter into flour, add other ingredients, mix with milk and soda, pour into greased basin, cover with greased paper, and steam in boiling water for 2 hours. Serve with hard sauce.

SPOTTED DICK

20

$\frac{1}{4}$ lb chopped suet, 2 cups flour, 2 tablespoons sugar, good pinch of salt, $\frac{1}{2}$ cup currants, $\frac{1}{4}$ teaspoon mixed spice, $\frac{1}{2}$ cup milk. Mix all well together. Turn on to a floured cloth and tie up, leaving room to swell. Drop into large saucepan of boiling water and boil a good 3 hours. Sprinkle with sugar before serving.

FIG CUSTARD PUDDING

21

Line a greased basin with 1 cup of chopped preserved figs mixed with $\frac{1}{4}$ cup chopped ginger. Beat up 3 eggs with 2 cups milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup breadcrumbs and grating of nutmeg. Pour mixture into mould, cover with greased paper and steam for 2 hours. Serve with custard sauce.

COLD TEA PUDDING

- 22** 1lb sifted flour, 1 cup sugar, 1 cup strong cold tea, 2 teaspoons bicarbonate soda, piece of butter size of walnut, $\frac{1}{2}$ cup each of currants, raisins and sultanas and a little chopped lemon peel. Beat butter and sugar in a basin, stir in flour and fruit, and soda dissolved in tea and mix well. Pour into greased basin and leave overnight. Next day cover with greased paper and boil for $2\frac{1}{2}$ hours. Serve at once with vanilla sauce.

CHOCOLATE WALNUT PUDDING

- 23** $\frac{1}{2}$ cup shelled walnuts, 3 eggs, 3 tablespoons butter, 1 dessert-spoon grated chocolate, 2oz each of flour and ground rice, 2 tablespoons milk, 2 heaped teaspoons baking powder, a pinch of salt, a few glazed cherries, a little vanilla essence. Roast walnuts and mince finely, cream butter and sugar, add walnuts, then the beaten eggs and flour slowly. Melt the chocolate in the milk, add to the mixture, then add baking powder and essence. Butter a pudding basin, cover it with cherries cut in quarters, pour in the mixture and steam for 2 hours. Serve with vanilla flavoured custard.

HONEY SUET PUDDING

- 24** Sift two cups flour, 1 teaspoon baking powder and pinch of salt together, add 4oz finely chopped suet and mix to a stiff paste with milk. Boil mixture in a well scalded and floured cloth for 2 hours. Serve at once with honey.

DATE AND SAGO PUDDING

- 25** $\frac{1}{2}$ cup sago soaked overnight, $1\frac{1}{2}$ cups milk, 1 cup chopped dates, 1 cup breadcrumbs, 1 large tablespoon butter, $\frac{1}{2}$ cup sugar, essence of vanilla, small teaspoon carbonate soda. Mix all well together, put in greased basin, steam for $3\frac{1}{2}$ hours. Serve with vanilla sauce.

COCOA PUDDING

- 26** Pour 1 cup boiling water over 6oz breadcrumbs mixed with 4 teaspoons cocoa and 2oz sugar. Add yolks of 3 eggs well beaten, then stiffly whisked whites. Butter a basin, sift sugar over and pour in mixture. Steam 1 hour. Serve with custard sauce.

DOVER PUDDING (Eggless)

- 27** 2 cups flour, $\frac{1}{2}$ cup sugar, 1 cup milk (in which 1 teaspoon carbonate soda has been dissolved), 2 tablespoons butter, almond essence, 1 cup of mixed fruit. Melt butter then mix in sugar, flour, milk, etc. Steam in greased basin $2\frac{1}{2}$ hours. Serve with cream.

HASTY PUDDING

- 28** Blend 3 large tablespoons flour and pinch salt with a little cold milk, add 1 beaten egg, then 1 pint boiling water. Stir well. Put in a double saucepan or wide mouthed jug. Stand in a saucepan of water. Boil 2 hours. Serve with jam.

BAKED RHUBARB ROLL

- 29** Make some flakey pastry (see Jan 14), roll out and cover with washed red rhubarb, cut in pieces about 2 inches long. Sprinkle well with sugar. Roll up and bake in a greased dish in good oven till pastry is done. Serve with whipped cream.

GOLDEN PUDDING

- 30** 6oz flour, 3oz butter, 3oz sugar, 1 teaspoon baking powder, 1 pinch salt, 1 egg, 2 tablespoons golden syrup, $\frac{3}{4}$ gill milk. Rub butter into flour, add sugar, salt, baking powder and mix with beaten egg and milk, add syrup. When mixture drops easily from spoon, turn into greased basin and steam for $1\frac{1}{2}$ to 2 hours, or put in pie dish and bake in moderate oven for 45 minutes. Serve with syrup sauce.

SUET, BREAD AND FRUIT PUDDING

- 31** Soak 8oz stale bread in water till soft, then squeeze dry and break with a fork. Add 1oz shredded suet, then 1 tablespoon sugar and 1 egg. Mix well. Line a greased pie dish with mixture and fill with any kind of stewed fruit. Cover with remainder of mixture and bake about 30 minutes. Serve with custard.

AUG

ALMOND AND APPLE PUDDING

- 1 Peel and core some apples and put into a jar with a spoonful or so of water. Place jar in oven and cook apples slowly. Meanwhile grease a pudding dish and mix together $\frac{1}{4}$ lb castor sugar, 3oz butter, 3oz ground almonds, and 1 egg. When apples are done mix with 2oz fine breadcrumbs and place in greased dish. Cover with the other mixture. Split some blanched almonds in half and lay on the top and bake for $\frac{3}{4}$ hour in a very moderate oven. Can be served hot or cold.

PLAIN JANE PUDDING

- 2 $\frac{1}{2}$ lb flour, 1 teaspoon baking powder, 6oz suet, $\frac{1}{2}$ lb sultanas, 2 eggs, 1 dessertspoon golden syrup, a little milk. Mix baking powder and flour together, rub in the finely shredded suet, add sultanas, stir in the well beaten eggs and enough milk to mix. Steam for 4 hours in a greased basin. Pudding is a deep golden brown, light and crumbly when well made. Serve with custard sauce.

HOMESTEAD PUDDING

- 3 $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, 1 egg, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, $\frac{1}{2}$ cup milk. Cream butter, add sugar and beaten egg. Sift flour with baking powder, add to first mixture alternately with milk then add vanilla. Bake in small tins in hot oven for 15 minutes. Serve with rum sauce. The Sauce: Beat 2 eggs until light, add 1 cup sugar. Whip 1 cup cream stiff and add to eggs and sugar. Flavour with 2 tablespoons rum essence.

VIENNA PUDDING

- 4 6oz bread, 5oz castor sugar, 2oz candied peel, 1oz loaf sugar, 3 tablespoons sultanas, rind of 1 lemon, 2 eggs, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ cup cream, wineglass of sherry. Dice bread, shred candied peel, grate lemon, clean sultanas, put all in a basin with the castor sugar. Brown the loaf sugar in an old spoon, making a dry caramel. Dissolve this in the milk. Whisk the eggs and milk, strain over the ingredients in basin. Leave some hours, then add the cream and sherry. Put in greased basin and steam for $1\frac{1}{2}$ hours. Serve with french sauce.

Good
AUG

ST. MARGARET'S PUDDING

- 5** 3½ oz margarine, 1 dessertspoonful sugar, 4oz cleaned currants, 1 egg, ½ lb sifted flour, 1 teaspoonful baking powder, pinch of salt, about ½ pint milk and water to mix. Beat well together the egg, margarine and sugar. Mix all dry ingredients together, add to egg mixture, and last of all the milk and water. Steam in a greased basin for 1½ hours. Serve with vanilla sauce.

DIGGERS' PLUM PUDDING

- 6** 1 cupful flour, 1 teacup sugar, 1 cupful breadcrumbs, 1 cupful shredded suet, 1 cupful raisins, juice of ½ lemon, ½ grated nutmeg, 1 cupful grated carrot, 1 dessertspoonful peel, 1 beaten egg, 1 cupful milk, 1 teaspoonful carbonate soda. Mix all dry ingredients thoroughly, excepting soda, which dissolve in milk and add last. Boil 4 hours. Serve with hard sauce.

WHOLEMEAL SUET PUDDING

- 7** ½ lb wholemeal, 4oz grated suet, 1 teaspoon baking powder, pinch of salt. Mix wholemeal, baking powder and salt. Rub in suet, mix to a stiff paste with cold water, roll out into layers, spreading jam on each layer. Put in greased basin and steam 2 hours. Serve with custard sauce.

ORANGE PUDDING

- 8** 2 eggs, 4oz flour, ½ pint milk, 1 orange. Make a batter with the eggs, flour and milk. Flavour with grated orange rind. Pour into a greased basin. Tie a cloth over the basin and boil 1 hour. Remove the cloth, let steam escape, turn out and serve with orange sauce.

FRENCH ROLL

- 9** Roll out a nice suet crust (see July 8), scatter over it some chopped figs, dates, apples, finely chopped candied peel, breadcrumbs, golden syrup, ground ginger, nutmeg and small pieces of butter here and there. Roll up, secure ends, tie in cloth, put in boiling water and boil for 2 hours. Serve with custard sauce.

STRAITS PUDDING

- 10** 1½ cups S.R. flour, ¾ cup sugar, 1 cup mixed nuts, 1 cup raisins, 1 cup beef suet, 2 eggs. Beat eggs and sugar together. Put suet, nuts and raisins through the mincer, then mix all dry ingredients together thoroughly, stir in eggs and sugar and little vanilla essence. Turn into buttered basin and steam 2½ hours. Serve with custard or sweet sauce.

DRIED PEACH PIE

- 11** Soak overnight ½ lb dried peaches. Next day cook and sweeten. Line tart plate with Flaky pastry (see Jan 14) and fill centre with cooled peaches. Cover with thin layer of pastry. Press edges together, cut slit on top to allow steam to escape. Cook in moderate oven 20 minutes. Serve with whipped cream.

OVERNIGHT PUDDING

- 12** ½ cup cold water, ½ cup hot water, 1 tablespoon butter, ½ cup sugar, 1 cup sultanas, 1 cup flour, pinch salt, 1 teaspoon carbonate soda, ½ teaspoon mixed spice. Melt butter in hot water, add cold water, sugar, sultanas, etc., lastly flour beaten in and let stand all night. Steam for 2½ hours.

PINEAPPLE MERINGUE PIE

- 13** Line a pie dish with pastry made with 6oz flour, 4oz butter, ¼ teaspoon salt, ¼ teaspoon baking powder. Roll paste three times. Filling: 2 tablespoons white breadcrumbs, 2 cups grated pineapple, 1 cup water, 2 eggs, ¼ cup sugar. Mix crumbs, pineapple, water, sugar and yolks of eggs. Pour into crust and bake till it sets. Cover with meringue made with the whites of eggs and 2 tablespoons sugar. Bake till light brown.

GINGER PUDDING

- 14** Beat 1 tablespoon dripping with 3 tablespoons sugar and 1 tablespoon golden syrup, add 1 egg and beat well. Add 1 cup flour, 1 teaspoon cinnamon, 1 dessertspoon ground ginger, 1 teaspoon carbonate soda dissolved in ½ cup warm milk. Mix well and pour into greased basin and steam 2 hours. Serve with custard.

CORNER HOUSE PUDDING

- 15 1 cup flour, 3 tablespoons brown sugar, 1 egg, 2 tablespoons butter, $\frac{1}{4}$ cup milk, good pinch salt, 1 teaspoon soda, $\frac{1}{2}$ cup dates. Beat butter and sugar to a cream, add egg, beat well, then add other ingredients and lastly soda dissolved in warm milk. Boil for 3 hours. Serve with sauce.

BAKED HONEY CRUMB ROLL

- 16 Make a soft dough with 2 cups flour, 1 heaped teaspoon baking powder, 1 cup finely shredded suet and sufficient water. Roll out and spread with 2oz breadcrumbs mixed with $\frac{1}{2}$ cup heated honey. Secure ends and press edges together. Bake $\frac{3}{4}$ to 1 hour. Serve with cream.

RHUBARB PUDDING

- 17 Line a greased basin with slices of white bread soaked in warm milk. Prepare rhubarb and put in lined basin with enough sugar to sweeten. Put slices of soaked bread on top. Pour a tablespoon of melted butter over. Place a saucer on top and tie down tightly. Steam for 2 to 2 $\frac{1}{2}$ hours. Serve with custard.

COURT PLUM PUDDING

- 18 2 cups currants, 1 cup raisins, 1 cup sugar, 3 cups flour, 2 cups hot water, 2 teaspoons carbonate soda, good pinch salt, some candied peel and mixed spice. Mix dry ingredients together. Melt $\frac{1}{2}$ cup dripping in 1 cup water and dissolve the soda in the other. Mix all well together and boil for 4 hours. Serve with any sauce desired.

BLACKCURRANT SURPRISE

- 19 Put a thick layer of blackcurrant jam into a greased pie dish and cover with the following mixture - 1 tablespoon butter, and $\frac{1}{2}$ cup sugar creamed together, add 1 egg and 2 tablespoons milk, stir well, add 1 $\frac{1}{2}$ cups S.R. flour. Bake in moderate oven about $\frac{3}{4}$ hour till a nice brown. Then spread with the whipped white of 1 egg and replace in oven to brown. Serve with custard sauce.

Quick
Fair -
20

BATTER CUPS

Make a batter with $\frac{1}{2}$ cup of sugar, pinch salt, 2 eggs, $\frac{1}{2}$ cup milk, 2 tablespoons baking powder and enough flour to make a smooth batter. Butter 6 cups and put in each a spoonful of fruit (tinned or fresh) and cover with another spoonful of batter. The cups must be only half full. Steam for $\frac{1}{4}$ hour and serve with cream.

SAGO SOUFFLE

- 21 2 tablespoons sago, 2 tablespoons sugar, $\frac{1}{2}$ pint milk, 2 eggs, halved crystallized cherries. Boil sago, sugar, milk, together till sago is tender, then pour into a basin, add beaten yolks, stir well, then add stiffly whisked whites, vanilla flavouring. Butter a basin, strew round with cherries, put mixture in directly whites are added or the souffle will not be light. Steam for 20 minutes.

Good -

22

LEMON TART

Sift 1 cup flour, $\frac{1}{2}$ teaspoon baking powder and pinch salt, rub in 4oz butter and add enough water to make a stiff dough. Roll out and put in greased sandwich tin, pinch edges and prick centre well with fork. Bake in good oven about 20 minutes. Put 1 tablespoon butter, 1 dessertspoon sugar, $\frac{1}{2}$ cup water, 1 egg yolk, 1 teaspoon cornflour and the grated rind and juice of 1 lemon into a saucepan, stir over the fire till it thickens and boils. Stiffly beat egg white. Pour lemon mixture into pastry and pile egg white on top, sprinkle with castor sugar. Put into oven for a few minutes to golden brown the top.

CHOCOLATE SAUCE PUDDING

Good 23 $\frac{1}{2}$ lb sugar, $\frac{1}{2}$ lb butter, $\frac{1}{2}$ lb flour, 4 eggs, a few drops vanilla essence, 1 dessertspoonful cocoa. Beat butter and sugar to a cream, add cocoa and a little flour, then break in 1 egg, and beat well together. Repeat till all eggs are added, then add remaining flour with $\frac{1}{2}$ teaspoonful baking powder. Stir lightly, turn into greased basin and steam 2 hours and serve with the following sauce: Beat up a little cocoa, sugar and cornflour together with a little milk. Pour into boiling milk and simmer for a few minutes. Pour over pudding before serving. Make sauce that it will pour easily.

AUG

FRUIT OMELETTE

- 24** Stew 6 large apples and when well cooked, beat till smooth, add 2oz butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ grated nutmeg. When nearly cold add the beaten yolks of 3 eggs and fold in the well beaten whites. Place in a well buttered pie dish and bake till brown.

CENTENNIAL PLUM PUDDING

- 25** 2 cups flour to which has been added 1 small teaspoon carbonate soda, $1\frac{1}{2}$ cups beef suet, $\frac{3}{4}$ cup brown sugar, 1 cup each currants, raisins and sultanas, a little candied peel, 1 teaspoon ground nutmeg, pinch of salt, 2 eggs. Mix dry ingredients together, beat eggs and add sufficient milk to mix rather stiffly. Steam $4\frac{1}{2}$ hours. Serve with custard sauce.

GAELIC PUDDING

- 26** 1 cup wholemeal, 1 cup wholemeal breadcrumbs, 1 cup shredded suet, 1 cup brown sugar, 1 cup milk beaten with 1 egg, 1 cup mixed fruit, pinch of salt, essence. Mix all together, add 1 small teaspoon soda dissolved in a little boiling water lastly. Turn into greased basin. Steam for 3 hours. Serve with sauce.

BAKEWELL TART

- 27** Line a tart dish with short crust (Mar 2) and spread with the following mixture: Cream 2oz sugar and 2oz butter thoroughly. Mix in the yolks of 2 eggs and white of 1, 2oz ground almonds, and 2 or 3 drops almond essence. Beat thoroughly. Bake for about 30 minutes in a quick oven.

MACARONI FRUIT PUDDING

- 28** Well cooks 3oz macaroni in boiling water. Strain off and line a small pudding basin with the macaroni. Fill centre with cooked sweetened apricots and some juice. Place more macaroni on top and cover with greased paper. Steam 30 minutes and serve with any sweet sauce.

WHOLEMEAL APPLE CRISP

- 29** Slice 4 apples into pie dish, pour $\frac{3}{4}$ cup water over apples, sprinkle with cinnamon. Rub $2\frac{1}{2}$ tablespoons butter into $\frac{3}{4}$ cup wholemeal and $\frac{1}{2}$ cup raw sugar till crumbly. Put on top of apples and bake till done. Serve with custard sauce.

MELON JAM PUDDING

- 30** Cream 3oz butter and 3oz sugar, add 3oz breadcrumbs, 2 well beaten eggs and 2 tablespoons melon jam. Beat all together till very light and bake in a buttered pie dish for about $\frac{3}{4}$ hour. Serve with ginger sauce.

WYNDHAM PUDDING

- 31** Mix equal quantities of breadcrumbs, chopped apple, and grated suet, with the juice and grated rind of 1 lemon, add sugar to taste. Put in greased basin and steam 3 hours. Serve with any sauce.

SEP

PRESERVED GINGER PUDDING

- 1** 2 cups wholemeal, 1 cup sultanas, $\frac{1}{2}$ cup brown sugar, 2oz chopped preserved ginger, 1 teaspoon cinnamon, $\frac{3}{4}$ cup dripping, 1 large tablespoon golden syrup, 1 teaspoon soda, 1 teaspoon mixed spice. Mix with enough milk to make a very slack mixture. Steam 3 hours.

PEAR CHARLOTTE

- 2** Stew some pears till tender, sweeten and flavour with lemon juice. Line the bottom of greased pie dish with slices of stale sponge cake, sprinkle with coconut. Put the pears in pie dish and cover with 1 pint of egg custard. Cook in moderate oven till custard is set. Take out and cover with stiffly beaten white of egg. Return to oven and brown meringue lightly.

PRUNE PUDDING

- 3** 6oz prunes, 4oz sugar, 3oz shredded suet, $\frac{1}{4}$ lb flour, 4oz breadcrumbs, 1 egg, lemon juice, $\frac{1}{2}$ pint milk, pinch of salt. Soak prunes overnight. Next day dry them and remove stones. Chop up prunes and sprinkle with a little flour. Mix together flour, crumbs, sugar, suet, and salt. Add beaten egg and milk to dry ingredients and prunes. Mix well. Pour into greased basin, cover with greased paper, and steam $3\frac{1}{2}$ hours. Serve with lemon sauce.

WHOLEMEAL PASTRY

- 4** 3oz white flour, 5oz wholemeal flour, pinch of salt, 1 level teaspoon baking powder, 4oz dripping, 2 tablespoons milk or water. Mix dry ingredients together, rub in dripping till mixture is like fine breadcrumbs. Bind to soft dough with milk or water. Bake in quick oven. Very nice and healthful for pies or tarts.

HALF TIME PUDDING

- 5** $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 2 cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon carbonate soda, $\frac{1}{2}$ cup milk. Cream butter and sugar, add eggs one by one, then milk and lastly dry ingredients. Add $\frac{1}{2}$ cup dates and boil in cloth for 2 hours. Serve with sauce.

CURRANT PUDDING

- 6** 2 heaped cups flour, 1 heaped cup chopped suet, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt. Mix to a dough with water. Roll out and spread thickly with currants, 3 tablespoons sugar and 2 teaspoons mixed spice, sprinkle with a little water. Roll up and boil in a cloth for $1\frac{1}{2}$ hours.

DIXIE PUDDING

- 7** $1\frac{1}{2}$ cups flour, 1 cup sugar, 3 teaspoons jam, 1 tablespoon dripping, 1 teaspoon carbonate soda, 2 eggs, $\frac{1}{2}$ cup milk. Mix well. Steam in greased basin for $2\frac{1}{2}$ hours. Serve with custard sauce.

GANGER PUDDING

- 8** 1 teacup sugar, 2 tablespoons butter, 1 cup milk, 2 eggs, 2 teaspoons baking powder, little essence of lemon, 2 cups flour. Beat butter and sugar to a cream, add eggs one by one and beat well, then add milk. Lastly sift in flour and baking powder. Beat well and pour into a greased baking dish and bake $\frac{1}{2}$ hour in moderate oven.

PROFITEROLLES

- 9** Warm $\frac{1}{2}$ pint milk and add 2oz butter, 1oz sugar and pinch salt, then add sufficient flour to make a paste, and stir till mixture thickens. Remove from fire and stir in 2 eggs. Shape into small

balls and bake in quick oven till lightly browned. Serve with hot chocolate sauce, made by dissolving $\frac{1}{4}$ lb chocolate in $\frac{1}{4}$ pint water. Stir over slow heat till quite smooth.

RAISIN PUDDING

- 10** 4oz flour, 1 small teaspoon baking powder, 4oz breadcrumbs, 4oz shredded suet, 2oz sugar, $\frac{3}{4}$ lb seeded raisins, pinch of salt, 1 egg, enough milk to mix. Cut raisins in half, mix with dry ingredients, stir in beaten egg and sufficient milk. Pour into buttered basin and steam for 3 hours. Serve with sauce or custard.

BAKED JAM ROLL

- 11** Sift $\frac{1}{2}$ lb flour, 1 teaspoon baking powder, pinch of salt together. Rub in 4oz shredded suet or dripping. Use enough water to make a stiff paste. Roll out thin and spread with layer of plum jam. Roll up, sealing ends by turning in, damp edges and pinch together. Put in greased dish and bake for 40 minutes. Serve with cream.

CALDER PUDDING

- 12** 2 cups flour, 1 cup dripping, 1 cup milk, 1 cup raisins, $\frac{1}{4}$ cup sugar, 3 eggs, 1 teaspoon baking powder, a little lemon peel. Beat eggs, sugar, milk, and dripping well together. Add flour and baking powder. Tie in scalded floured cloth. Allow for swelling and boil for $2\frac{1}{2}$ hours. Serve with custard sauce.

LEMON DATE PIE

- 13** Line a pie dish with wholemeal pastry (see Sept 4) and bake in hot oven. Put in a saucepan 1 cup water, 2 tablespoons sugar, juice 1 lemon, 1 tablespoon butter. Mix 2 tablespoons cornflour to a paste with cold water and add to boiling syrup. Boil 3 minutes. Line pastry case with stoned dates and pour mixture over. Stiffly beat egg white and 2 tablespoons sugar. Pile on top and lightly brown in oven.

SPOON PUDDING

- 14** 2 tablespoons each of flour, sugar, breadcrumbs, ground rice, currants, or sultanas, 3 tablespoons chopped suet, 1 tablespoon chopped candied peel, pinch of salt. Mix up with 1 cup milk in which 1 teaspoon carbonate soda has been dissolved. Boil or steam in a greased basin for 2 to 3 hours. Serve with sauce.

SEP

SPRING PUDDING

- 15** Put 2oz sago and pinch of milk into saucepan and let it swell gradually by side of fire. When it has absorbed the pint of milk, remove from fire and add an egg which has been beaten with 1 pint milk and $\frac{1}{2}$ teaspoonful of ground ginger. Then beat into the mixture 1 cup of cooked apple pulp. Pour into buttered dish and bake for $\frac{1}{2}$ hour.

MOLASSES PUDDING

- 16** $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, 1 well beaten egg, 2 scant cups flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon baking powder, 1 teaspoon soda. Mix egg, molasses, butter (melted) and add sour milk in which soda has been dissolved. Sift dry ingredients and add to wet mixture. Mix well. Steam $1\frac{1}{2}$ hours. Serve with following sauce: 1 egg beaten with 1 cup of powdered sugar. Add 1 gill whipped cream and flavour with rum essence.

WHEATMEAL PUDDING

- 17** 1 egg, 1 cup wheatmeal, 2oz butter, 1 teaspoon baking powder, pinch of salt, 2oz honey, little nutmeg. Rub butter into wheatmeal, add other dry ingredients. Mix with egg and enough milk to make a stiff batter. Grease basin and put a little jam at the bottom, then pour in batter and steam 2 hours. Serve with sauce.

GUEST PLUM PUDDING

- 18** 1 cup each of flour, raisins, breadcrumbs, currants, shredded suet, 4oz chopped almonds, 1 teaspoon mixed spice, 1 small teaspoon baking powder, 2 eggs, pinch salt, milk to mix. Sift flour and baking powder, add other ingredients, beaten egg, and lastly milk. Boil in basin 3 hours. Serve with sauce or custard.

DATE FRITTERS

- 19** Put in a basin $\frac{1}{4}$ lb flour, add pinch salt, and sufficient milk to make a smooth paste, add 1 teaspoonful vinegar, and 5 minutes before using add $\frac{1}{4}$ teaspoonful carbonate soda. Now stone and halve $\frac{1}{4}$ lb dates and dredge with flour, then fold into batter. Cook spoonfuls in hot fat till a golden brown. Sprinkle with sugar and serve with a thin syrup sauce.

CELEBRATION SHORTCAKE

- 20** $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt. Cream the butter, add sugar, beat yolks and add to mixture. Sift in flour, baking powder and salt, add milk. Beat whites stiffly and fold in. Pour into 2 well greased sandwich tins and bake in moderate oven. When cool spread with sweetened chopped fruit. Put other half on top and spread with more fruit. Top with whipped cream and serve.

COLD WATER PUDDING

- 21** 2 cups flour, 1 cup sugar, 1 cup sultanas, 2 tablespoons dripping, 1 teaspoon mixed spice, 1 teaspoon carbonate soda. Mix flour, sugar, sultanas, spice and soda all together. Take dripping in breakfast cup and fill with boiling water. Mix all together with 1 cup cold water. Make overnight and let stand. Boil 4 hours. Serve with any favourite sauce.

FRENCH RICE PUDDING

- 22** Boil slowly 2 cups milk, sprinkle in $\frac{1}{4}$ lb ground rice. Boil until thick, about 6 minutes. Remove from fire, add 2 tablespoons sugar and 1 tablespoon butter. Mix well, cool a little, add 3 eggs (well beaten) and $\frac{1}{2}$ teaspoon vanilla essence. Then add 2 tablespoons sultanas and stir well. Pour into a buttered pie dish and bake 1 hour in moderate oven.

URNEY PUDDING

- 23** 2oz butter or dripping, 2oz sugar, 1 egg, 4oz flour, $\frac{1}{4}$ teaspoon carbonate soda, 1 tablespoon jam, 2 tablespoons milk, pinch of salt. Cream butter and sugar, add beaten egg and beat well. Stir in milk, soda and jam, turn into buttered basin and steam $1\frac{1}{2}$ hours. Serve with sauce.

SAGO PLUM PUDDING

- 24** 2 tablespoons sago, 1 cup milk, 1 cup breadcrumbs, 1 cup sultanas, 1 cup sugar, 1 teaspoon carbonate soda, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt. Soak sago in milk overnight. Beat butter and sugar to a cream, add sago, and milk with soda, add breadcrumbs and sultanas and mix all lightly. Put in greased basin and steam for $2\frac{1}{2}$ to 3 hours. Sere with custard or cream.

SEP

APPLE AND CURRANT ROLL

25

1 large apple, 2oz currants, 4oz suet crust (see July 8), 1 tablespoon sugar, little nutmeg grated. Peel and dice apple and mix with sugar, grated nutmeg and washed and dried currants. Make suet crust and roll out $\frac{1}{4}$ inch thick. Spread mixture over it, wet edges, and roll up, pressing ends well together. Place in centre of pudding cloth, roll up, secure ends with string and pin centre of cloth. Place in boiling water and cook for $\frac{3}{4}$ hour. Serve with sweet sauce.

STEAMED TREACLE PUDDING

26

1 cup flour, 2 tablespoons sugar, 1 teaspoon salt, 1 teaspoon carbonate soda, 1 large teaspoon ground ginger, 2 tablespoons butter, 2 tablespoons treacle, 1 cup of milk. Sift all dry ingredients together, rub in butter then add treacle and, lastly the milk. Steam in a buttered mould 2 hours. Serve with sweet sauce or custard. This recipe is splendid made with fruit and a little candied peel, omitting treacle and ginger and adding a little more milk.

LEMON BREAD PUDDING

27

Mix 6oz breadcrumbs, 4oz powdered sugar, 1 tablespoon grated lemon peel, 4oz butter. Simmer for 10min over the fire. Pour out and let cool. Then stir in 2 tablespoons lemon juice, the yolks of 2 eggs, well beaten, and the whites. Line the edge of a dish with puff paste (see Feb 18), pour in the mixture and bake $\frac{3}{4}$ hour. Serve with cream and sugar sifted over.

PADDINGTON PUDDING

28

Take 2 eggs, 4oz breadcrumbs, 4oz butter, 2oz sugar, 2 tablespoons jam, 1 teaspoon carbonate soda, 1 tablespoon flour. Beat the butter and sugar to a cream, beat the eggs, mix with the butter and sugar, stir in the breadcrumbs and jam then the flour (which should be mixed with the soda). Boil in floured or scalded cloth $1\frac{1}{2}$ hours. Serve with custard sauce.

RICE PANCAKES

29

2oz cooked rice, 1 pint milk, 2 eggs, 4oz flour. 2oz butter, some essence of lemon, 1oz sugar. Put the flour into a basin,

drop in the eggs, mix well, add milk gradually and the rice. Heat some butter in the frying pan, drop in 1 tablespoon of the mixture at a time. Fry a golden brown, drain in paper, pile on a hot dish and sprinkle with sugar.

BUTTER CARROT PUDDING

- 30** 1 cup butter, 1 cup breadcrumbs, 1 cup sugar, 1 cup grated carrots, 1 cup sultanas, 1 cup flour, 1 teaspoon carbonate soda. Add lemon essence and sufficient milk to mix. Steam 3 hours. Serve with any favourite sauce.

OCT

GEM ROLLY-POLY

- 1** Make a stiff paste with 3 cups flour, 1 teaspoon carbonate soda, 2 teaspoons cream of tartar, 2 tablespoons butter, and sufficient water to mix. Roll out pastry and spread with uncooked chopped apples, fold and put in a piedish. Mix $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, and 2 cups boiling water. When dissolved pour over paste and bake 1 hour. Nicest served with whipped cream.

RAISIN PEAR PUDDING

- 2** Peel 2lb pears, cut in half, core and lay cut side up in piedish, filling each centre with raisins. Put into a basin 1 cup sugar, 2 tablespoons butter, and 2 teaspoons cinnamon. Dissolve with 2 cups boiling water. Pour over pears and bake in slow oven $2\frac{1}{2}$ hours. Half hour before serving pour over pears the following mixture. Cream together $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, add 1 beaten egg then add $\frac{1}{2}$ cup milk and sift in 1 cup self raising flour with 1 dessertspoon cinnamon. Bake $\frac{1}{2}$ hour. Serve with cream.

BOILED FRUIT ROLL

- 3** Make a suet crust with 1 cup shredded suet, 2 cups flour, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, and milk to mix to a stiff dough. Roll out and cover with some chopped dates, figs, apple, finely choppel peel, some breadcrumbs, golden syrup, spice, and lemon juice, also small dabs of butter. Roll it up and tie in a cloth and boil 2 hours. Serve with custard sauce.

ONE EGG PUDDING

- 4 $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb currants, 4oz shredded suet, 4oz sugar, 1 egg, a little milk, $\frac{1}{2}$ teaspoon carbonate soda. Mix dry ingredients, add egg, melt soda in milk and mix in lightly. Pour into buttered basin and steam 4 hours. Serve with cream.

STEAMED LEMON BUTTER PUDDING

- 5 8oz breadcrumbs, 4oz butter, 4oz sugar, 2 eggs, juice and rind of 1 lemon, a pinch salt. Mix dry ingredients together. Beat egg with milk, add to mixture and then lemon rind and juice. Mix well together and turn into a greased basin. Steam 2 hours. Serve with lemon sauce.

CHOCOLATE CUP PUDDING

- 6 2oz butter, 4oz flour, vanilla essence, 2oz sugar, 2 eggs, 1 dessertspoon cocoa, $\frac{1}{2}$ teaspoon baking powder, 1 tablespoon water. Cream butter and sugar, add eggs and other ingredients. Butter cups and half fill with mixture. Bake and serve with custard or whipped cream.

DATE PUDDING

- 7 Cream $\frac{1}{2}$ cup sugar and 1 tablespoon butter, add 1 egg, and beat well. Then add 1 cup flour, 1 teaspoon baking powder, pinch of salt, 1 cup dates, 1 teaspoon carbonate soda dissolved in 1 cup milk. Pour into greased basin and steam $2\frac{1}{2}$ hours. Serve with lemon sauce.

looks in 1 1/2 hours.

PIONEER PUDDING

- 8 1 breakfast cup suet, 2 breakfast cups flour, good $\frac{1}{2}$ cup sugar, 1 teaspoon spice, 1 cup raisins, 1 cup sultanas, $1\frac{1}{2}$ teaspoons carbonate soda, $\frac{1}{2}$ teaspoon salt, 1 cup cold tea or milk. Mix all well together and boil in a cloth for 3 hours. Serve with sauce.

BARCLAY PUDDING

- 9 2 cups flour, 1 cup shredded suet, $\frac{1}{2}$ teaspoon baking soda, 1 cup sultanas, 1 cup chopped dates, 1 dessertspoon cinnamon, 1 teaspoon baking powder. Mix to a nice mixture with sufficient milk. Pour into greased basin and steam $2\frac{1}{2}$ to 3 hours. Serve with custard sauce.

APRICOT CHARLOTTE

- 10** ½ lb dried apricots, 6oz sugar, ½ lb bread or cake crumbs, 2oz butter or margarine. Soak the apricots in cold water overnight. Butter a pie dish and put in alternate layers of fruit, sugar and crumbs. Put small pieces of butter on top, cover with greased paper. Bake in a good oven. Delicious served with cream.

SEMOLINA PUDDING

- 11** 1½ pints milk, 3½ tablespoons semolina, 1 tablespoon moist sugar, 2 eggs, pinch salt, finely grated lemon rind. Put the milk, salt and flavouring into a saucepan. When boiling sprinkle in semolina and cook gently for 10 minutes, stirring all the while. Cool slightly, stir in sugar, yolks of eggs and lastly stiffly beaten egg whites. Turn into a greased pie dish and bake 30 minutes.

TREE TOMATO PIE

- 12** Put into a basin 18 or more yellow tree tomatoes. Cover with boiling water and leave for a little while. Then peel tomatoes and put in saucepan with a little water. Cook till tender, sweeten with 1 cup sugar and turn into a pie dish. Put pie funnel in centre of pie dish to prevent pastry from becoming soggy. Cover with puff paste (see Feb 18) and cook in good oven. Served with whipped cream is delicious.

BETSY JANE PUDDING

- 13** Boil 2 pints milk and pour over 1lb stale bread, cover, and let stand for ½ hour. Then beat with a fork to free from lumps. Add 2oz finely shredded suet, 2oz sugar, 2 eggs, well beaten, and mix thoroughly. Put a layer of the mixture in a pie dish and cover with a layer of jam or stewed fruit, then cover with another layer of mixture. Continue till dish is full, the last layer being a thick one of the mixture. Bake in a moderate oven 1 hour. Serve hot with cream or boiled custard.

ACID JAM PUDDING

- 14** 3oz butter, ½ lb flour, ½ cup milk, ½ lb acid jam, 4oz sugar, 1 egg, 1 teaspoon carbonate soda. Put jam into milk and mix soda with both. Cream butter and sugar, add egg and milk, etc., and then sifted flour. Mix quickly and lightly. Put into buttered basin and steam 2 hours. Serve with boiled custard.

OCT

AMBER TART

15

Cream 1 tablespoon butter and 1 tablespoon sugar, add 1 egg, small teaspoon baking powder, 1 cup flour, a little milk to mix. Roll out and cover tart plate. Then make the following mixture: 2 tablespoons sugar, 1 tablespoon butter, some grated apple and lemon juice. Put in pastry lined plate and top with coconut. Bake a nice golden brown. Serve with cream or custard.

PLUSH PUDDING

16

2 cups sweetened milk, 2 egg yolks, 2 egg whites, 1 tablespoon blended cornflour, 1 teaspoon vanilla essence. Bring sweetened milk to boil and add beaten egg yolks, then blended cornflour. Keep stirring till thick, add flavouring. Turn into greased pie dish and pile on top stiffly whisked whites. Slightly brown in oven and serve with cooked dried figs.

BLACK CURRANT PUDDING

17

Rub 2oz butter into 4 tablespoons flour till like breadcrumbs. Drain (and save) juice from a ½ lb tin of blackcurrants. Add currants with pinch salt and 1 dessertspoon sugar to flour, etc., and mix well, then stir in ½ teaspoon carbonate soda dissolved in 1 gill milk. Make a nice light mixture and pour into greased basin and steam 1 hour. Serve with following sauce: Use blackcurrant juice, sweetened and thickened with cornflour.

BIRTHDAY PUDDING

18

Line a tart plate with good flaky pastry (see Jan 14). Put in basin 1 egg, 1 cup sugar, 1 cup cleaned currants, 1 teaspoon chopped nuts, 1 teaspoon vinegar, 1 tablespoon melted butter, ½ teaspoon mixed spice. Mix all well together and fill pastry lined plate, decorate with strips of pastry and bake in good oven. Serve with whipped cream.

FIG AND RAISIN PUDDING

19

6oz flour, 3oz shredded suet, 3oz chopped figs, 3oz chopped raisins, ½ teaspoon bicarbonate soda, 2 tablespoons treacle, ½ gill milk, pinch of salt. Mix dry ingredients together, add fruit, warmed treacle and milk, mix thoroughly using more milk if mixture is too stiff. Pour into greased basin and steam 2½ hours. Serve with sweet white sauce.

DATE AND APPLE SHORTCAKE

- 20** 1lb dates, $\frac{1}{2}$ lb apples, 1 cup water, put in saucepan and cook till tender, then cool. Cream together $\frac{1}{2}$ lb butter, $\frac{1}{4}$ lb sugar, add $\frac{1}{2}$ lb wholemeal, $\frac{1}{2}$ lb flour, and 1 teaspoon baking powder. Line a sandwich tin with pastry then put in date mixture and cover rest of pastry. Bake in slow oven and serve hot, with cream.

ST. CLEMENTS PUDDING

- 21** Take 2 oranges, 1 lemon, 3oz suet, $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb treacle, 1 teaspoon soda and 2 tablespoons brown sugar. Grate the rind of the lemon and oranges and mix this with the sugar, suet, flour, and soda. Heat the treacle, add the juice of the oranges and lemon. Mix well together and turn into greased basin and steam 3 hours. Serve with cream or orange sauce.

SAUCER PUDDING

- 22** The weight of 2 eggs each in flour, sugar, and butter, a little essence, 2 eggs. Beat the sugar and eggs together, add the butter (melted) and lastly, gradually sift in flour. Put in buttered saucers and bake $\frac{1}{2}$ hour. When cooked turn out and spread jam between, make a three layer pudding and serve hot with whipped cream.

DAD'S FAVOURITE

- 23** 1 cup flour, 3 tablespoons brown sugar, $\frac{1}{2}$ cup each of raisins, sultana, and currants, 1 tablespoon vinegar, 1 teaspoon grated nutmeg, 1 teaspoon bicarbonate soda, 1 cup boiling milk. Mix flour, butter, sugar and fruit, blending well. Dissolve soda in milk and stir well. Turn into a buttered basin, tie cloth over and steam 3 hours. Serve with any sauce.

ORANGE FRITTERS

- 24** Break 1 egg into basin and add gradually 2oz sifted flour, 1 tablespoon creamed butter, pinch of salt and $\frac{1}{2}$ cup of milk. Mix till smooth and leave for 1 hour. Peel and remove the white pith carefully from 4 oranges, taking care not to break the skin. Dip each section into castor sugar, then in the batter. Fry a golden brown in boiling fat, sprinkle with castor sugar and serve hot.

25

Take 1 heaped tablespoon cornflour, 2 heaped tablespoons flour, 1 teaspoon baking powder, pinch of salt, butter the size of an egg, 1 egg, 1 tablespoon sugar. Separate yolk and white of egg, cream butter and sugar, add flour, cornflour and baking powder, then the well beaten egg yolk. Put mixture on well greased plate and bake. Take it out when nicely browned and spread with stewed apple. Beat white of egg with 2 tablespoons sugar and pile on top of apple. Put back in oven and cook slowly till meringue is crisp.

COCONUT DATE PUDDING

26

$\frac{1}{2}$ lb flour, 2oz coconut, 2oz sugar, 4oz butter, $\frac{1}{2}$ teaspoon ground ginger, $\frac{1}{2}$ cup chopped dates, 1 egg, 1 large tablespoon golden syrup, $\frac{1}{2}$ teaspoon soda. Cream butter and sugar, add beaten egg and syrup. Mix ginger, coconut and flour and beat gradually into butter, etc. Warm milk, dissolve soda in it and add with fruit to other ingredients. Pour into well greased basin and steam $2\frac{1}{2}$ hours. Serve with boiled custard.

LEMON SAUCE PUDDING

27

1 tablespoon butter, $\frac{3}{4}$ cup sugar, 1 lemon, 1 cup milk, 2 eggs, 2 tablespoons selfraising flour, pinch of salt. Cream butter and sugar, separate whites from yolks of eggs, add sifted flour and salt then grated lemon rind and juice, egg yolks and milk. Fold in beaten whites, pour into greased pie dish. Stand in dish of cold water. Bake in moderate oven 45 minutes.

STEAMED EGGLESS SPONGE *Good*

28

1 tablespoon butter, 2 tablespoons sugar, 2 tablespoons jam, 6oz flour, 1 cup milk, 1 teaspoon bicarbonate soda. Cream butter and sugar, add jam. Mix soda in milk, add sifted flour and beat all together. Pour into buttered basin and steam 2 hours. Serve with jam sauce.

INDEPENDENCE PUDDING

29

1 cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup raisins, $\frac{3}{4}$ cup dates, $\frac{1}{2}$ cup sultanas, 1 tablespoon butter, 2 pieces lemon peel, 1 cup

strong cold tea. Rub butter into flour, stir in fruit, dissolve 1 teaspoon soda in cold tea, and mix with other ingredients. Steam for 3 hours. Serve with boiled custard flavoured with vanilla.

APRICOT BATTER *Good.*

- 30** 1 cup flour, 1 teaspoon baking powder, 1 tablespoon butter, 1 tablespoon sugar, 4 tablespoons hot water, pinch of salt. Mix butter and hot water together, add sugar, flour, baking powder and salt, 1 beaten egg. Stew some dried apricots (that have been soaking in water overnight). Sweeten, turn into pie dish and while still boiling hot, cover with the batter. Bake for $\frac{1}{2}$ hour in hot oven. Serve with cream.

FIG JAM PUDDING

- 31** Cream 3 tablespoons butter and 2 tablespoons sugar, then add 1 cup milk in which 1 teaspoon soda has been dissolved, 1 cup flour and $\frac{1}{2}$ cup jam. Pour into buttered basin and steam 3 hours. Serve with butter sauce.

NOV

APPLE OMELETTE

- 1** Well cook 5 or 6 apples and then beat with fork till quite smooth. Add 2oz butter, 4oz sugar, $\frac{1}{2}$ grated nutmeg. When nearly cold add 3 well beaten egg yolks and fold in stiffly whisked whites. Turn into greased pie dish and bake a nice brown.

VARSITY PUDDING

- 2** 3 cups flour, 1 cup sugar, 1 heaped teaspoon soda, $1\frac{1}{2}$ tablespoons dripping, 1 cup of any fruit, $1\frac{1}{2}$ cups milk. Cream dripping and sugar. Add milk and flour alternately then soda dissolved in a little milk and fruit. Boil 3 hours and serve with boiled custard.

DATE PIE

- 3** 2 cups milk, 2 eggs, 6oz chopped dates, $\frac{1}{4}$ teaspoon salt, a little grated nutmeg. Cook dates in milk for 20 minutes. Strain and rub through sieve, add sugar, salt and nutmeg. Pour mixture into dish lined with short pastry (see Mar 2) and bake in a quick oven 10 minutes. Reduce heat and cook another 30 minutes.

MAPLE SAGO

- 4 Heat 2½ cups milk in double boiler, stir in good ¼ cup sago and ½ teaspoon salt. Cook till sago is clear. Stir well. Add ½ cup maple syrup and 2 well beaten egg yolks. Turn into a greased pie dish and cover with whites of 2 eggs and ¼ cup sugar beaten stiffly. Sprinkle coconut on top and bake in moderate oven till golden brown. Delicious hot or cold.

SNAPPY SAM PUDDING

- 5 1 tablespoon each of butter and sugar, 1 egg, 1 heaped tablespoon flour, 1 pint milk (boiling), little vanilla essence. Cream butter and sugar, add egg, beat well, then add sifted flour, salt and milk. Mix well and lightly. Bake in oven till set. Delicious hot or cold served with stewed fruit.

STEAMED CARAMEL PUDDING

- 6 Put 2oz castor sugar and juice of 1 lemon into a plain mould. Move the mould around gently while it stands on the range till sugar turns a golden brown. Take off range and dip outside of mould into cold water to set caramel. Make a custard of 3 eggs, 1 pint cold milk, 2oz castor sugar and a little vanilla essence. Pour into and steam 1 hour. Turn out and serve hot or cold.

QUEEN RICE

- 7 Boil 2 pints milk in and stir in a teacup of rice. Keep stirring till it becomes thick, then add 1 tablespoon sugar, the yolks of 3 eggs, and a little lemon essence. Pile mixture high in a greased sandwich tin. Put cooked apple round edge and cover whole with stiffly beaten whites of three eggs. Sprinkle castor sugar over and brown in a slow oven.

STEAMED PINEAPPLE PUDDING

- 8 Some tinned or fresh pineapple, weight of 2 eggs in sugar and flour, 2 eggs, 2 tablespoons milk, ½ teaspoon baking powder. Cream sugar and eggs, add flour gradually, some finely chopped pineapple and the baking powder. Grease a basin, ornament sides and bottom with thin slices of pineapple, pour in mixture, cover with greased paper and steam 1 hour. Serve with cream or custard.

BANANA COCONUT ROLLS

- 9 Peel bananas and cut in 2-inch long pieces. Dip in lemon juice, roll in desiccated coconut and sprinkle with castor sugar. Put in greased baking dish and bake in moderate oven till bananas are tender and coconut a golden brown. Serve with hot orange sauce.

QUICK APPLE PUDDING

- 10 2 cups flour, 1 tablespoon butter, 1 heaped teaspoonful baking powder, and a little milk. Some stewed and sweetened apple. Rub butter into flour and mix to a soft dough with the milk. Put into greased basin, pour stewed apple over, then over all pour 1 cup of boiling water in which has been melted 1 tablespoon butter. Do not stir. Steam 1½ hours. No covering is needed on the basin, just the lid on the saucepan. Serve direct from basin.

YANKEE PUDDING

- 11 Line a baking dish with slices of stale cake, peel and slice 6 bananas, put a layer over the cake then cover with a thin layer of custard. Cover with another layer of cake, then bananas, etc., till all the ingredients are used up, finishing with a layer of custard. Cover with greased paper, bake for ½ hour, brown slightly and serve cold with cream.

STEAMED HONEY PUFFS

- 12 Sift together 2 cups flour, 2 teaspoons baking powder, pinch of salt, and 1 tablespoon sugar. Mix with enough milk to make a batter not too thin. Grease some individual baking cups and put 1 tablespoon of batter in each. Then a teaspoon of firm honey and then another spoonful of batter. Cover cups with greased paper and steam for 20 minutes. Serve with whipped cream.

BAKED GOOSEBERRY PUDDING

- 13 Cream two-thirds of cup of sugar and one-third cup of butter, add 1 well beaten egg, 1 cup milk and grated rind of lemon. Then mix in lightly but thoroughly 2 cups flour sifted with 3 teaspoons baking powder and ½ teaspoon salt. Lastly stir in 1 cup of topped and tailed gooseberries. Turn into a greased pie dish and bake ½ hour in moderate oven. Serve with cream or custard.

BUTTER SCOTCH PIE

- 14** Sift 4oz flour, pinch salt together, rub in 3oz butter till mixture is like fine breadcrumbs. Mix with enough water to make a stiff paste. Roll out and cover a tart plate. Prick centre and bake for 20 minutes in a good oven. Make $\frac{1}{2}$ pint of custard with custard powder. Melt 1 tablespoon butter, add $2\frac{1}{2}$ tablespoons sugar, heat till a rich caramel liquid, add to custard, stir well and when cold put in baked shell. Whisk 2 egg whites and 4 tablespoons sugar till stiff. Pile on top and slightly brown in oven.

PEACH SPONGE

- 15** 1oz gelatine, 1 tin of peaches, juice of 1 lemon, 8oz sugar, whisked whites of 3 eggs, $1\frac{1}{2}$ cups water. Soak gelatine in hot water for 10 minutes. Put into saucepan the peaches, lemon juice, sugar and dissolved gelatine, making the liquid up to a pint. Stir over fire until hot. Pour into basin. Before quite set, add stiffly beaten whites of eggs and whisk until the preparation is light and spongy. When quite set, pile high on glass dish and place halved peaches round edge. Decorate with whipped cream.

COFFEE CUSTARD

- 16** Bring $1\frac{1}{2}$ pints milk to boiling point and pour it over 3 beaten eggs, add $1\frac{1}{2}$ tablespoons sugar and some coffee essence to taste. Pour into pie dish and bake till custard is set. Serve with whipped cream.

TOFFEE RHUBARB PIE

- 17** $\frac{1}{2}$ lb young rhubarb, some short pastry (see Mar 2), 4oz brown sugar, 1 tablespoon butter. Grease a pie dish thickly with the butter and sprinkle over it 2 tablespoons of the sugar, pressing it gently into the butter. Roll out the pastry and line the pie dish. Put in half the rhubarb, cut in small pieces and the remainder of the sugar, then the rest of the rhubarb, and $\frac{1}{2}$ teaspoon ground ginger. Cover with a piece of pastry and bake for 2 hours in a moderate oven. Turn out on a hot dish. The pie will have a covering of delicious toffee sauce.

PORT WINE PUDDING

- 18** Cut sponge cake into thin slices, dip in port wine, line a mould with it. Soak 4oz gelatine, heat 1 pint milk, add 3oz sugar and

1½ oz arrowroot mixed smoothly with a little water. Then add gelatine and vanilla essence. Beat 3 egg whites stiffly, stir into other ingredients. Boil, stirring till thick. Pour into cake lined mould and leave till set. Turn out, and pour round it a custard made with the egg yolks.

CREST CREAM

- 19** Half fill pie dish with sliced apples, sprinkle with sugar and cover with thin layer of apricot jam. Mix 1 tablespoon arrowroot and 1 dessertspoon butter with 1 pint milk, sweeten to taste and bring to boil, stirring all the while. Then pour it over apples, sprinkle top with breadcrumbs and bake a golden brown.

DELICIOUS CURRANT SLICE

- 20** Soak in water (hot) 1 cup cleaned currants for 1 hour. Pour off water, add 1 cup sugar and stiffly beaten white of 1 egg. Put between layers of flaky pastry (see Jan 14) and bake in a good oven. Delicious served with whipped cream.

PINEAPPLE CREAM

- 21** 1 tin crushed pineapple, 1 packet jelly crystals. Soak jelly crystals in 1 cup of pineapple juice for 5 minutes, add 1 cup of hot water, stir till crystals are dissolved, and leave till cool. Before quite set, whip with egg beater, until thick, add crushed pineapple and turn into wet mould. Serve with stiffly whipped cream and decorate with pink sugar.

ORANGE DELIGHT

- 22** Make a custard with 1oz flour added to 1½ oz melted butter. Cook for few minutes. Then add ½ pint milk and stir well until boiling. Remove from fire and add 2 beaten egg yolks and 1oz sugar. Return to fire and cook another minute. Flavour with vanilla. Fill a pie dish with alternate layers of peeled, sliced oranges sprinkled with coconut and the custard. Stiffly beat the egg whites with 2 dessertspoons sugar and pile on top. Brown slightly in oven or under griller. Delicious served cold.

NOV

MACAROON TART

23

Line a tart plate with puff paste (see Feb 18) and spread with raspberry jam. Mix well together 4oz sugar, 4oz ground almonds, 2 well beaten eggs, few drops almond essence, and a little milk if necessary, and put on top of jam. Decorate with strips of pastry and bake in a moderate oven for $\frac{1}{2}$ to $\frac{3}{4}$ hour. Serve with cream.

MAIZENA ORANGE

24

Boil 2 pints of sweetened milk with grated rind of 1 orange. Strain into 2oz of maizena, blended with a little cold milk. Return to saucepan and boil for 5 minutes, stirring all the while. Colour with a few drops of cochineal and pour into a wet mould. When set turn out and decorate with orange sections coated with pink sugar.

MADRAS TRIFLE

25

Boil 1 tablespoon ground rice in $\frac{1}{2}$ pint milk, add sugar to taste, a little fresh lemon juice, and the well beaten yolk of 1 egg. Thoroughly cook rice, cool and turn into glass dish. Top with sliced bananas and pour over it a sweetened vanilla custard.

MATER'S PEAR TRIFLE

26

Stew some pears with sugar and a little lemon juice. Line the bottom of a pie dish with slices of sponge cake, sprinkled with coconut then put in the cooked pears and cover with 3 egg yolks beaten with $\frac{1}{2}$ cup sugar. Bake in a moderate oven till brown. Then top with a meringue made with the stiffly beaten egg whites and return to oven until golden brown. Serve cold.

GINGER CREAM

27

Into a saucepan put 2 tablespoons sugar and 2 dessertspoons gelatine mixed with 1 pint cold milk. Put over fire and heat till gelatine is dissolved. Do not let it boil. Then add 2 beaten egg yolks. Cook a little longer and then turn into a basin and leave till cool. When nearly set add the stiffly beaten egg whites and 1 tablespoon cream. Fold in some finely chopped preserved ginger and some ginger syrup. When quite set turn out into a glass dish and decorate with mandarine slices and whipped cream.

CURRENT BREAD AND BUTTER PUDDING

- 28** Lay in greased pie dish thin slices of bread and butter. Sprinkle with cleaned currants and sugar. Put another layer of bread, etc. Then pour in a custard made with 2 eggs and 1 pint milk. Sprinkle with mixed spice on top. Bake slowly till custard set and bread golden brown and crisp on top.

CARAMEL BANANAS

- 29** Peel and slice lengthwise 6 bananas and put in shallow glass dish. Put 1 cup (small) brown sugar, 3 tablespoons cream and 3 dessertspoons butter into a saucepan and cook gently till thick. Remove from fire, add vanilla essence, cool a little and then pour over bananas. Sprinkle top with coconut and when quite cold serve with sweetened whipped cream.

MOCK MARSHMALLOW

- 30** Add boiling water to a packet of jelly and leave till half-set. Whip 1 cup unsweetened condensed milk and add to half-set jelly and whip again well. Serve very cold with cooked summer fruits.

CHRISTMAS PUDDINGS

1 REUNION CHRISTMAS PUDDING

12oz flour, 12oz breadcrumbs, 1½ lb minced suet, ½ teaspoon salt, 8oz brown sugar, 1lb raisins, 1lb sultanas, 1½ lb currants, ¼ lb chopped almonds, ¼ lb mixed peel cut finely, rind and juice of 2 lemons, 1 whole nutmeg grated, 1½ pints milk, 3 eggs, 1 cup brandy. Mix all dry ingredients, then stir in eggs and milk. This mixture may be steamed in basins, or put in cloths and boiled for 6 hours.

2 ECONOMY CHRISTMAS PUDDING

1 cup flour, 3 tablespoons butter, 3 tablespoons brown sugar, ½ cup each of sultanas, raisins, and currants, 1 tablespoon vinegar, 1 teaspoon grated nutmeg, 1 teaspoon bicarbonate soda, 1 cup boiling milk. Mix flour, butter, sugar, and fruit, blending well. Dissolve soda in milk, add and stir mixture well. Put pudding into basin, tie cloth over and steam 3 hours.

SPECIAL CHRISTMAS PUDDING

1 cup chopped beef suet, 1 cup currants, 1 cup chopped almonds, 3 cups raisins, 2 cups breadcrumbs, 1 teaspoon cinnamon, 1 grated nutmeg, $\frac{1}{2}$ teaspoon ground cloves, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup each citron, orange, and lemon peel. Mix these ingredients and allow them to stand a few days. The day before Christmas add the yolks of 4 well beaten eggs, 1 cup warmed milk, $\frac{1}{2}$ cup sherry, $\frac{1}{2}$ cup brandy. Steam or boil 4 hours. On Christmas day steam 1 hour. Serve with brandy sauce.

POUND CHRISTMAS PUDDING

1lb beef suet, $1\frac{1}{2}$ lb breadcrumbs, 1lb currants, 1lb raisins, $\frac{3}{4}$ lb of brown sugar, 1 grated nutmeg, $\frac{1}{4}$ lb candied peel, 6 eggs, 1 glass of brandy. Mix well and boil for 8 hours.

CARROT CHRISTMAS PUDDING

1lb breadcrumbs, 1lb brown sugar, 1lb flour, 1lb currants, 1lb raisins, $\frac{1}{4}$ lb grated carrot, 1lb sultanas, 8 eggs, $\frac{1}{2}$ lb chopped almonds, 1 cup brandy, 1lb butter. Cream butter and sugar, add eggs one by one, and beat very well. Mix fruit together and add alternately with flour, breadcrumbs and carrot. Add brandy at the last and mix well. Boil a good 6 hours.

CHRISTMAS PUDDING

Mix 8oz moist sugar with 8oz of finely chopped suet, 8oz flour, 8oz sultanas, 8oz stoned raisins, halved, 4oz shredded mixed peel, 2oz blanched chopped almonds, the grated rind of 1 lemon, 1 good pinch salt. Stir in 4 well beaten eggs, $\frac{1}{4}$ pint milk and a wineglass of brandy. Put mixture into 2 well greased basins and steam for 6 hours.

SMALL CHRISTMAS PUDDING

Mix 3oz flour with 3oz finely grated breadcrumbs, 6oz finely chopped suet, 6oz raisins, 6oz currants, 4oz minced apple, 5oz sugar, 2oz candied orange peel, $\frac{1}{2}$ grated nutmeg, a little salt. Add 3 eggs well beaten, 1 glass brandy, and mix well. Boil in basin 4 hours.

CHRISTMAS PUDDING

1lb stoned raisins, $\frac{1}{2}$ lb currants, $\frac{1}{4}$ lb each of mixed peel, chopped almonds, chopped suet, $\frac{1}{2}$ cup molasses, 5 eggs, $\frac{3}{4}$ lb stale breadcrumbs, 3 tablespoons flour, flavouring to taste, $\frac{1}{2}$ cup brown sugar. Boil 6 hours. Serve with hard sauce.

DEC

DELICIOUS BAKED CUSTARD

- 1 Boil 1 quart milk with 3oz custard powder for few minutes. Leave till cool and then add 2 eggs and 3 tablespoons sugar with a few drops of vanilla essence. Mix well and pour into a pie dish and bake for 30 minutes. Delicious served with stewed fruits.

PALACE PUDDING

- 2 Grease a mould and line with angelica and cherries. Fill up with fingers of cake dipped in red jam and pour in hot custard with a little gelatine to set it. Cool and unmould and serve with whipped cream.

HEALTH PUDDING

- 3 $\frac{1}{2}$ cup tapioca, $1\frac{1}{2}$ pints water, pinch of salt, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ tumbler crabapple jelly. Wash tapioca and soak overnight. Next day put in double boiler, cook 1 hour, stir often. Then add salt, sugar, and jelly. Turn into wet mould, leave to set. Serve with cream and sugar.

FAVOURITE APPLE PIE

- 4 Make a nice pastry and mix with milk. Roll out and cover with chopped apple and add 3 or 4 cloves. Fold over and place in baking dish. Make a syrup with 1 cup water, 1 cup sugar, and a good sized lump of butter. Pour over apple filled pastry and bake 1 hour. Serve with whipped cream or custard.

JELLY SLICE

- 5 1 pint stiff custard, half set jellies. In bottom of basin put a little custard, then some jelly. Continue alternately till dish is full. Use different colour jellies. Top with chopped pineapple and put aside to set. Cut in slices to serve with whipped cream.

DEC

LEMON SPONGE

- 6** Soak 1½ oz gelatine in cold water for 2 hours, strain and pour over it 1 pint of boiling water in which the rinds of 2 lemons have been boiled for a few minutes. Add the juice of 3 lemons and ½ lb of loaf sugar. Stir on a slow fire till the sugar is dissolved and the mixture begins to thicken. Remove from fire and when almost cool, whisk in the stiffly whisked whites of 2 eggs. Whisk mixture till consistency of frothy sponge and turn into a wet mould. Leave to set. Serve with whipped cream.

SWEET OMELETTE

- 7** The whites of 2 eggs, the yolk of 1 egg, 1 teaspoon sugar, ½ oz butter, a little jam, and a few drops of lemon juice. Beat the whites to a stiff froth. Mix the yolk, sugar and lemon juice and add the whites to them. Melt the butter in a pan and pour in the omelette. Hold over the fire till omelette is nicely browned then put in oven to finish cooking. Serve folded over with heated jam in between.

CHOCOLATE BLANCMANGE

- 8** Put 1 pint of milk into a saucepan over the fire. Mix smooth 3oz cornflour, 2 heaped tablespoons grated chocolate with 1 gill cold milk. When the milk comes to boiling point add the blended cornflour and stir till thickens. Then remove from fire and add 2 tablespoons sugar and 1 teaspoon vanilla essence. Pour the mixture into a wet mould and leave to set. Turn out and decorate with fresh strawberries and whipped cream.

RHUBARB NUT SALAD

- 9** Wash and peel some young rhubarb. Cut in small pieces and place in layers in a baking dish. Drip honey over it, add a layer of chopped dates sprinkled with chopped nuts, then a layer of sliced bananas. Repeat till dish is full. Bake slowly 1 hour. Serve hot or cold in parfait glasses, with whipped cream.

GOOSEBERRY CRUMB PIE

- 10** 1½ lb cooked and sweetened gooseberries, 4oz melted butter, 3 beaten eggs, grated rind of 2 lemons and ½ cup breadcrumbs. Mix all well together, turn into piedish, and bake 30 minutes. Serve with cream.

RUM AND COFFEE TRIFLE

- 11** Whip $1\frac{1}{2}$ cups cream stiffly, add 3 tablespoons sugar and 1 tablespoon coffee essence. Fill a glass dish with alternate layers of sponge cake and the coffee cream. Add a little to 1 tablespoon cooking rum and sprinkle a little on each layer of cake. Decorate top with some of the cream and pieces of angelica and cherries.

PASSION FRUIT SHAPE

Good.

- 12** $2\frac{1}{2}$ tablespoons cornflour, 2 tablespoons sugar, 1 dessertspoon butter, 1 egg, 4 passion fruit. Bring 1 pint milk to the boil and add cornflour, blended with a little cold milk. Add butter and yolk of egg and cook gently for 1 minute. Fold in white of egg stiffly beaten and passion fruit pulp. Turn into a wet mould. When set turn out on to a dish and serve with boiled custard.

LEMON CHEESE TART

- 13** Line a tart plate with puff pastry (see Feb 18) and fill centre with lemon cheese, and decorate with stars of pastry. Cheese: The grated rind and juice of 2 lemons, 2 eggs, 2 dessertspoons butter, 8oz sugar. Blend all together for 1 minute. Stand basin in saucepan of boiling water till butter is melted. Cook slowly 20 minutes. Stir all the while.

PINEAPPLE TAPIOCA

- 14** Soak overnight $\frac{1}{2}$ cup tapioca. Next day cook tapioca till clear. Sweeten. Take off fire and add tin of crushed pineapple. Serve with whipped cream.

PEACH AND PRUNE SOUFFLE

- 15** Stone fruit. Boil in a very little water till soft. Pour off excess liquid, sweeten and mash with fork. Beat whites of 2 eggs stiffly and fold into fruit mixture. Turn into a greased dish and bake for 10 minutes in quick oven.

AMERICAN FRUIT SALAD

- 16** Peel 6 ripe bananas and pulp them through a sieve, sweeten to taste, add 1 tablespoon of orange juice and pile in little heaps on slices of pineapple. Place a large strawberry on top of each mound. Serve with whipped cream.

DEC

BAKED STRAWBERRY CUSTARD

17

Into a pie dish put 2 cups strawberries, sprinkle with 1 cup sugar and cover with 2 cups cooked rice. Make a custard of 2 eggs slightly beaten with $\frac{1}{2}$ cup sugar, a pinch of salt and 2 cups scalded milk. Pour it over the rice, sprinkle with nutmeg. Place dish in pan of hot water and bake till set.

CHRISTMAS MINCE PIES

18

Line patty tins with puff pastry (see Feb 18) and put a spoonful of prepared mincemeat in each one. Damp edges and cover with more paste. Press edges together and top with a star of paste. Mincemeat: 1lb apples, $\frac{1}{4}$ lb suet, $\frac{1}{2}$ lb raisins, 1lb brown sugar, $\frac{1}{4}$ lb lemon peel, 1lb currants, 1 teaspoon spice, $\frac{1}{2}$ teaspoon salt, 2 tablespoons brandy, juice and rind of $\frac{1}{2}$ lemon. Mince fruit and suet. Mix all ingredients, adding brandy last. Seal jars carefully. Keeps well.

SWISS TRIFLE

19

1 pint vanilla custard, $\frac{1}{2}$ teaspoon vanilla essence, stale sponge cake, whites of 2 eggs, preserved pears, $\frac{1}{2}$ oz ground almonds. Put some cut fruit into dish, cover with slices of sponge cake, ground almonds and fruit juice. Add stiffly beaten egg whites to custard and essence. Pour over sponge cake and decorate with fresh strawberries, or loganberries.

TRIFLE FRUIT PIE

20

$\frac{1}{2}$ lb peaches, $\frac{1}{2}$ lb plums, $\frac{1}{2}$ lb pears, 1 cup sugar, 2 tablespoons water, 2 tablespoons cornflour. Peel and slice the pears and peaches, quarter the plums and remove the stones. Cook slowly for few minutes with sugar and water. Remove fruit. Add to liquid, cornflour mixed with a little water and cook 3 minutes, add fruit and leave till cool. Then put into piedish and cover with puff pastry (see Feb 18) and cook in hot oven, till crust is cooked. Serve with whipped cream.

LONDONDERRY RICE

21

Put into well cooked rice a piece of butter the size of a small egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ grated nutmeg, $\frac{1}{2}$ cup currants. Keep the rice very hot to allow the currants to swell and cook. Serve with cream or egg custard.

RASPBERRY TRIFLE

- 22** Make a custard with 1 cup milk, 1 dessertspoon sugar, 2 eggs, and a little vanilla essence. Leave to cool. Cut a sponge cake into fingers and place unevenly in a glass dish. In between slices fill up with fresh raspberries (that have been sprinkled with sugar and let stand for a while) and rings of bananas and the juice of 1 lemon. Pour cooled custard over sponge, etc., and before serving pile whipped cream on top and decorate with raspberries.

MOONSHINE

- 23** Dissolve $\frac{3}{4}$ oz gelatine in 1 pint of boiling water, add the rinds of 2 lemons, finely grated, and $\frac{1}{2}$ lb sugar. Boil for 20 minutes. Strain while hot and add the juice of the lemons. When nearly cold, whisk till it looks like snow. Pour into a wet mould to set. Serve with whipped cream.

MAPLE BANANAS

- 24** $\frac{1}{4}$ cup tapioca, 1 egg yolk, $\frac{1}{2}$ cup maple syrup, 1 large banana, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon vanilla, 2 cups milk, 1 stiffly whisked egg white. Mix together syrup, milk, salt and tapioca. Cook till tapioca is clear. Add beaten egg yolk. Cook 2 minutes longer, add well mashed banana and fold in egg white. Serve cold in tall glasses, topped with whipped cream.

CHILLED CHOCOLATE TART

- 25** $\frac{1}{2}$ cup sugar, good pinch salt, 4 tablespoons cornflour, one-third cup cocoa, 1 teaspoon vanilla essence, 3 cups scalded milk. Mix sugar, cocoa, cornflour and salt well together. Pour on milk slowly and mix to a smooth paste. Return to double boiler, stir and cook until thick. Cover and cook 10 minutes, add essence and pour into baked flaky pastry shell (see Jan 14). Chill and just before serving, spread thickly with whipped cream.

CHERRY PIE

- 26** Make a nice flaky pastry (see Jan 14) and lay a little of it round the sides of a pie dish. Strew some sugar on the bottom then put in cherries and then some more sugar. Cover with pastry and bake in a moderate oven. Serve with cream, whipped.

DEC

APPLE JELLY DELIGHT

- 27** Take 2 tablespoons of red apple jelly and 2 egg whites and whisk light and foamy. Pour a plain custard into a deep dish and pile mixture over it. Serve with ice wafers.

FRUIT SALAD JUNKET

- 28** Bring 1 pint fresh milk to blood heat, add 1 tablespoon sugar, stir in 1 teaspoon rennet and pour into wet dish. When set, top with mixed fruit. Strawberries, rings of bananas and sections of mandarines sprinkled with sugar are delicious.

STRAWBERRY MERINGUE

- 29** 1 cup sugar, 1 teaspoon vanilla, 1 teaspoon vinegar, added gradually to 4 stiffly beaten egg whites. Pile into ungreased sandwich tin for 1 hour in a very slow oven. When cooked turn out on to a dish and pile high with fresh strawberries topped with whipped cream.

● PLUM SNOW

- 30** Put some cooked plums, stoned and sweetened, into a dish and add 2 stiffly beaten egg whites, gradually. Chill and serve with cream or custard.

BAYLEY'S PUDDING

- 31** Line a shallow dish with short pastry (see Mar 2) and spread bottom with jam. Beat 2oz butter and 2oz sugar to a cream, add 1 egg and beat well. Then add 2oz flour, $\frac{1}{2}$ teaspoon baking powder and 1 teaspoon grated lemon rind. Mix well and pour on to jam. Bake for 30 minutes. Sprinkle sugar on top and serve with custard.

S A U C E S

MARMALADE SAUCE

1 tablespoon marmalade, $\frac{1}{4}$ pint water, 2 tablespoons brown sugar. Boil the water and sugar 10 minutes. Stir in marmalade and serve.

CARAMEL SAUCE

Put 1oz lump sugar in a saucepan and cook till it begins to turn a deep golden colour. Stir and add $\frac{1}{2}$ pint of boiling thin syrup and stir a few minutes longer. Good hot or cold.

FOAMY SAUCE

Beat 1 tablespoon butter and 1oz icing sugar to a cream, add $\frac{1}{2}$ teaspoon vanilla essence and blend in smoothly 1 tablespoon flour, add 1 cup of milk and stir over the fire, until it boils. Remove from fire and lightly stir in 1 well beaten egg white. Serve with steamed puddings.

CHRISTMAS PLUM PUDDING SAUCE

Melt 1oz butter in a small saucepan, stirring in 1 level dessertspoon flour. Then add 1 cup of water, and stir till it boils. Add 1 level tablespoon granulated sugar and boil for 4 minutes longer, stirring all the while. Strain, if at all lumpy. Stir in 1 glass of brandy and serve very hot.

LEMON SAUCE

1 small teaspoon arrowroot, 1 tablespoon sugar, 1 teacup cold water, the juice of 1 lemon, a few drops of cochineal. Put sugar and arrowroot in a pan and mix all together, add cold water and lemon juice and stir till it boils. Add cochineal and serve.

COCONUT SAUCE

1 dessertspoon butter, 1 teaspoon desiccated coconut, 2 tablespoons flour, 2 teaspoons sugar, 1 cup each of milk and cold water. Melt butter in saucepan, stir in flour smoothly, add water and milk gradually and stir in sugar and coconut. Bring to boil ground almonds. Beat the butter and sugar to a cream, add sherry

JAM SAUCE

2 tablespoons jam, 2 tablespoons water, 1 teaspoon lemon juice. Place the ingredients in a saucepan and bring to the boil. Boil a few minutes.

HARD SAUCE

$\frac{1}{4}$ lb butter, $\frac{1}{4}$ lb castor sugar, 1 tablespoon sherry, 2oz ground almonds. Beat the butter and sugar to a cream, add sherry and the ground almonds.

ORANGE SAUCE

1 tablespoon cornflour mixed to a paste with cold water. Then add boiling water till it thickens, and boil for a few minutes. Add 1 good teaspoon golden syrup, and boil 2 minutes. Take off and add juice of 1 lemon.

WHITE SAUCE

$\frac{1}{2}$ pint milk, 1 tablespoon flour, 1 tablespoon butter, pinch salt, 1 dessertspoon sugar, essence to flavour. Melt butter, add flour, stir in hot milk slowly, boil till thickens. Add sugar and essence and serve at once.

USE OF SYRUPS FROM TINNED FRUITS, ETC.

Always save the syrups left over, as they can be added to salads, served as sauces, or made into water ices.

INDEX

A

Acid Jam Pudding
Allendale Trifle
Almond Meal Tart
Almond Pudding
Almond Souffle
Amber Tart
American Fruit Salad
Apples, Baked
Apple Amber
Apple Almond Pudding
Apple Arrowroot Cream
Apple Currant Roll
Apple Jelly Delight
Apple Johns, Baked
Apple Meringue
Apple Omelette
Apple Shortcake
Apple Snow
Apple Sponge
Apricot Batter
Apricot Charlotte
Apricot Cream Puffs
Apricot Eggs
Arawa Tarts
Avon Pudding

B

Baked Almond Pudding
Baked Apples
Baked Apple Rolls
Baked Gooseberry Pudding
Baked Honey Crumb Rolls
Baked Jam Rolls
Baked Rhubarb Rolls
Baked Strawberry Custard
Bakewell Tart
Balmoral Pudding
Banana Delight No. 1
Banana Delight No. 2
Banana Junket
Banana Coconut Rolls
Banana Fritters
Banana Pudding
Banana Sponge
Barclay Pudding
Barley Pudding
Batter Cups
Bayley's Pudding
Betsy Jane Pudding
Bird's Nest Pudding
Birthday Pudding
Blackberry Mould
Blackberry Roll
Black Currant Pudding
Black Currant Surprise
Boiled Fruit Roll
Boiled Suet Roll
Bread and Sultana Custard
Brooklyn Pudding
Brown Betty
Brown Bread Pudding
Butter Carrot Pudding
Buttermilk Doughboys
Butterscotch Pie

Oct 14
Mar 25
May 16
April 1
June 4
Oct 15
Dec 16
Jan 16
Mar 15
Aug 1
June 23
Sept 25
Dec 27
May 31
May 5
Nov 1
July 10
Jan 10
Feb 22
Oct 30
Oct 10
Jan 1
Feb 8
July 5
April 30

Feb 26
Jan 6
Mar 8
Nov 13
Aug 16
Sept 11
July 29
Dec 17
Aug 27
April 6
Feb 17
Mar 7
Jan 6
Nov 9
Jan 12
April 17
Feb 3
Oct 9
May 20
Aug 20
Dec 31
Oct 13
May 23
Oct 18
Jan 15
June 12
Oct 17
Aug 19
Oct 3
April 19
Feb 10
June 17
April 15
Mar 29
Sept 30
July 4
Nov 14

C

Cabinet Pudding
Calder Pudding
Canary Pudding
Caramel Apple Custard
Caramel Bananas
Caramel Custard
Caramel Peaches
Caramel Pudding
Carrot Pudding
Castle Pudding
Cathedral Pudding
Celebration Shortcake
Centennial Plum Pudding
Cherry Almond Pudding
Cherry Chocolate Pudding
Cherry Croquettes (Fried)
Cherry Pie
Cherry Pineapple Pie
Cherry Pudding
Chilled Chocolate Tart
Chocolate Blanc Mange
Chocolate Cup Pudding
Chocolate Orange Jelly
Chocolate Peaches
Chocolate Pudding
Chocolate Sauce Pudding
Chocolate Walnut Pudding
Christmas Mince Pies
Christmas Puddings (Various)
Cocoa Pudding
Coconut Pudding (Baked)
Coconut Pudding (Steamed)
Coconut and Date Pudding
Coffee Custard
Coffee Marshmallow
Cold Tea Pudding
Cold Water Pudding
Corner House Pudding
Cottage Pudding
Court Plum Pudding
Cream Chocolate
Cream Pie
Cream Rice Pudding
Crest Cream
Crimson Quinces
Crimson Rice
Cup Pudding
Cup Custard
Currant Bread and Butter Pudding
Currant Pudding
Curate's Pudding
Custard Tart

May 23
Sept 12
Feb 14
Feb 6
Nov 29
May 22
Jan 20
Mar 22
June 11
Mar 23
July 3
Sept 20
Aug 25
June 22
May 15
Jan 3
Dec 26
Mar 26
May 3
Dec 25
Dec 8
Oct 6
Mar 17
April 10
June 21
Aug 23
July 23
Dec 18
End of Nov
July 26
Jan 25
Jan 17
Oct 26
Nov 16
Feb 16
July 22
Sept 21
Aug 15
June 9
Aug 18
Jan 23
April 11
Mar 11
Nov 19
Feb 21
Mar 21
Mar 28
Jan 30
Nov 28
Sept 6
April 24
June 26

D

Dad's Favourite
Date Delight
Date and Apple Shortcake
Date and Sago Pudding
Date Fritters
Date Pie
Date Pudding
Delicious Baked Custard
Delicious Bread Pudding
Delicious Currant Slice

Oct 23
April 7
Oct 20
July 25
Sept 19
Nov 3
Oct 7
Dec 1
May 30
Nov 20

INDEX—continued

Delicious Jelly Cream
Digger's Plum Pudding
Dixie Pudding
Doctor's Pudding
Dominion Pudding
Dover Pudding
Dried Peach Pudding
Dried Peach Tart

Feb 25
Aug 6
Sept 7
June 14
Feb 7
July 27
May 29
Aug 11

E

Easy Pudding
Economy Pudding
Eggless Plum Pudding
Eggless Sponge Pudding
Egyptian Pudding
Embassy Pudding
Excellent Pudding

Feb 20
May 25
July 19
July 16
June 18
April 20
June 20

F

Fairy Pudding
Family Pudding
Favourite Apple Pie
Favourite Doughnuts
Feather Pudding
Felixstowe Tart
Fig Custard Pudding
Fig and Raisin Pudding
Fig Pudding
Fig Jam Pudding
Fig Syrup Pudding
Five Minute Pudding
Flaky Pastry
French Pancakes
French Rice Pudding
French Roll
Frosted Apples
Fruit Flummery
Fruit Omelette
Fruit Salad Junket

March 5
June 1
Dec 4
Mar 10
Jan 5
Oct 25
July 21
Oct 19
May 12
Oct 31
April 18
Feb 4
Jan 14
Jan 22
Sept 22
Aug 9
June 30
Feb 13
Aug 24
Dec 28

G

Gaelic Pudding
Ganger Pudding
Gateau of Fruit
Gem Rolly-Poly
Ginger Cream
Ginger Pudding
Golden Brown Pudding
Golden Doughboys
Golden Pudding
Golden Syrup Tart
Gooseberry Crumb Pie
Gooseberry Fool
Gooseberry Pie
Good Cheer Pudding
Ground Rice Tart
Guest Plum Pudding

Aug 26
Sept 8
Mar 31
Oct 1
Nov 27
Aug 14
April 3
May 13
July 31
April 26
Dec 10
Feb 24
Jan 24
June 7
April 2
Sept 18

H

Half Time Pudding
Hasty Pudding
Health Pudding
Homestead Pudding

Sept 5
July 28
Dec 3
Aug 3

Honey Orange Pudding
Honey Prune Pudding
Honey Suet Pudding
Honey Sultana Pudding
Honeycomb Pudding

Mar 12
July 13
July 24
April 14
Feb 9

I

Ice Cream Pudding
Independence Pudding
Indian Pudding

Jan 29
Oct 29
Mar 16

J

January Pudding
Jelly Slice

Jan 7
Dec 5

K

King's Birthday Pudding

June 3

L

Layer Cake Pudding
Lemon Cheese Tart
Lemon Cup Pudding
Lemon Bread Pudding
Lemon Cream
Lemon Date Pie
Lemon Pudding
Lemon Sauce Pudding
Lemon Sponge
Lemon Tart
Lemon Tart De Luxe
Lemon Wholemeal Pudding
Londonderry Rice

April 16
Dec 13
May 1
Sept 27
Jan 21
Sept 13
April 22
Oct 27
Dec 6
Feb 15
Aug 22
June 24
Dec 21

M

Macaroni Custard
Macaroni Fruit Pudding
Macaroon Tart
Madras Trifle
Maizena Orange
Maple Bananas
Maple Sago
Maritana Pudding
Marmalade Pudding
Marmalade Special
Mater's Pear Trifle
Melon Jam Pudding
Mexican Pudding
Mince Tart
Mixed Fruit Jelly
Mixed Fruit Souffle
Mock Marshmallow
Molasses Pudding
Moonshine
Mystery Pudding

May 2
Aug 28
Nov 23
Nov 25
Nov 24
Dec 24
Nov 4
Mar 24
May 8
April 8
Nov 26
Aug 30
April 4
Mar 6
Feb 7
April 27
Nov 30
Sept 16
Dec 23
Mar 13

N

Nectarine Souffle
Nice Light Pudding
Nothing Pudding
Nut Brown Pudding

May 10
Jan 11
June 5
June 28

O

Old English Pudding	April 12
Old Fashioned Raisin Pie	April 29
One Egg Pudding	Oct 4
Opal Pudding	Jan 18
Orange Delight	Nov 22
Orange Fritters	Oct 24
Orange Pudding	Aug 8
Orange Snow	Mar 3
Oriental Fritters	April 21
Oriental Sundae	Jan 28
Overnight Pudding	Aug 12
Ounce Pudding	Feb 2

P

Palace Pudding	Dec 2
Palm Pudding	July 7
Paddington Pudding	Sept 28
Paradise Pie	July 2
Passion Fruit Shape	Dec 12
Passion Fruit and Sago Mould	Mar 18
Peach and Prune Souffle	Dec 15
Peach Sponge	Nov 15
Pear Charlotte	Sept 2
Pear Fritters	Mar 30
Peel Pudding	June 6
Pineapple Cheese	June 13
Pineapple Cream	Nov 21
Pineapple Meringue Pie	Aug 13
Pineapple Pudding	July 12
Pineapple Tapioca	Dec 14
Pineapple Whip	Feb 1
Pioneer Pudding	Oct 8
Plain Jane Pudding	Aug 2
Plain Souffle	Feb 12
Plum Pudding	May 6
Plum Snow	Dec 30
Plush Pudding	Oct 16
Port Wine Pudding	Nov 18
Potato Pie	May 17
Preston Pudding	July 6
Preserved Ginger Pudding	Sept 1
Profiterolles	Sept 9
Prune Pudding	Sept 3
Prune Puff	May 11
Prune Souffle	Jan 19
Puff Pastry	Feb 18
Pumpkin Pie	June 2

Q

Queen Pudding	June 27
Queen Rice Pudding	Nov 7
Quick Apple Pudding	Nov 10
Quick Pudding	May 7

R

Rainbow Pudding	April 9
Raisin and Apple Pie	June 15
Raisin Creams with Apple Sauce	Mar 20
Raisin Pear Pudding	Oct 2
Raisin Pudding	Sept 10
Raspberry Jam Omelette	Jan 31
Raspberry Tapioca	Jan 8

Raspberry Trifle	Dec 22
Regina Pudding	June 19
Rhubarb Cream	April 5
Rhubarb Nut Salad	Dec 9
Rhubarb Pudding	Aug 17
Rice Charlotte	Feb 19
Rice Mould	Jan 2
Rice Pancakes	Sept 29
Rum and Coffee Trifle	Dec 11
Russian Pudding	July 11

S

Sago Cream	Feb 27
Sago Plum Pudding	Sept 24
Sago Souffle	Aug 21
St. Clement's Pudding	Oct 21
St. Margaret's Pudding	Aug 5
Saucer Pudding	Oct 22
Semolina Pudding	July 14
Semolina Pudding (Baked)	Oct 11
Short Crust	Mar 2
Simple Fruit Salad	Jan 9
Six Cup Pudding	June 25
Snow Pudding	May 26
Snowwhite Pudding	Feb 23
Snappy Sam Pudding	Nov 5
Spanish Cream	Mar 9
Speedy Pudding	July 18
Spice Pudding	May 24
Spoon Pudding	Sept 14
Spotted Dick	July 20
Spring Pudding	Sept 15
Steamed Caramel Pudding	Nov 6
Steamed Coffee Pudding	May 19
Steamed Eggless Sponge	Oct 28
Steamed Fruit Pudding	May 27
Steamed Honey Puffs	Nov 12
Steamed Lemon Butter Pudding	Oct 5
Steamed Orange Pudding	April 28
Steamed Pineapple Pudding	Nov 8
Steamed Treacle Pudding	Sept 26
Steamed Vanilla Mould	May 19
Steamed Walnut and Date Pudding	May 4
Stewed Pears	Feb 11
Stilwell Pudding	July 15
Straits Pudding	Aug 10
Strawberry Meringue	Dec 29
Strawberry Pyramid	Jan 27
Strawberry Trifle	Jan 4
Stuffed Peach Custard	Jan 26
Suet, Bread and Fruit Pudding	July 31
Suet Crust	July 8
Summer Pudding	Jan 13
Sweet Omelette	Dec 7
Swiss Trifle	Dec 19
Syrup Pudding	Mar 14

T

Tangerine Pudding	June 29
Tapioca and Coconut Custard	Mar 1
Tapioca Cream	Mar 27
Tipsy Pudding	May 21
Toffee Rhubarb Pie	Nov 17
Toffee Tart	April 13
Tomato Pudding	Mar 4

INDEX—continued

Top Knot Pudding
Treacle Rolly-Poly
Treacle Sponge Pudding
Tree Tomato Pie
Triple Fruit Pie
Twenty Minute Dumplings

May 18
June 8
July 9
Oct 12
Dec 20
April 23

U

Urney Pudding

Sept 28

V

Varsity Pudding
Venus Pudding
Vermicelli Pudding
Vienna Pudding

Nov 2
Mar 19
June 16
Aug 4

W

Wafer Pudding
Walnut Brown Betty
Weston Pudding
Wheatmeal Pudding
Whole Lemon Pudding
Wholemeal Apple Crisp
Wholemeal Fruit Pudding
Wholemeal Pastry
Wholemeal Suet Pudding
Windsor Pudding
Wynham Pudding

Feb 28
June 10
May 9
Sept 17
July 17
Aug 29
July 1
Sept 4
Aug 7
April 25
Aug 31

Yankee Pudding

Nov 11

PRINTED BY WHITCOMBE & TOMBS LIMITED

WICKLAND SUNDAY
MAY 1910